

# VOLUME 79, NO. 9 SEPTEMBER 1986









**ELLESSE** 

**INTERIOR** 

STYLISH SPACES

TRENDS IN CATERING

#### **DEPARTMENTS**

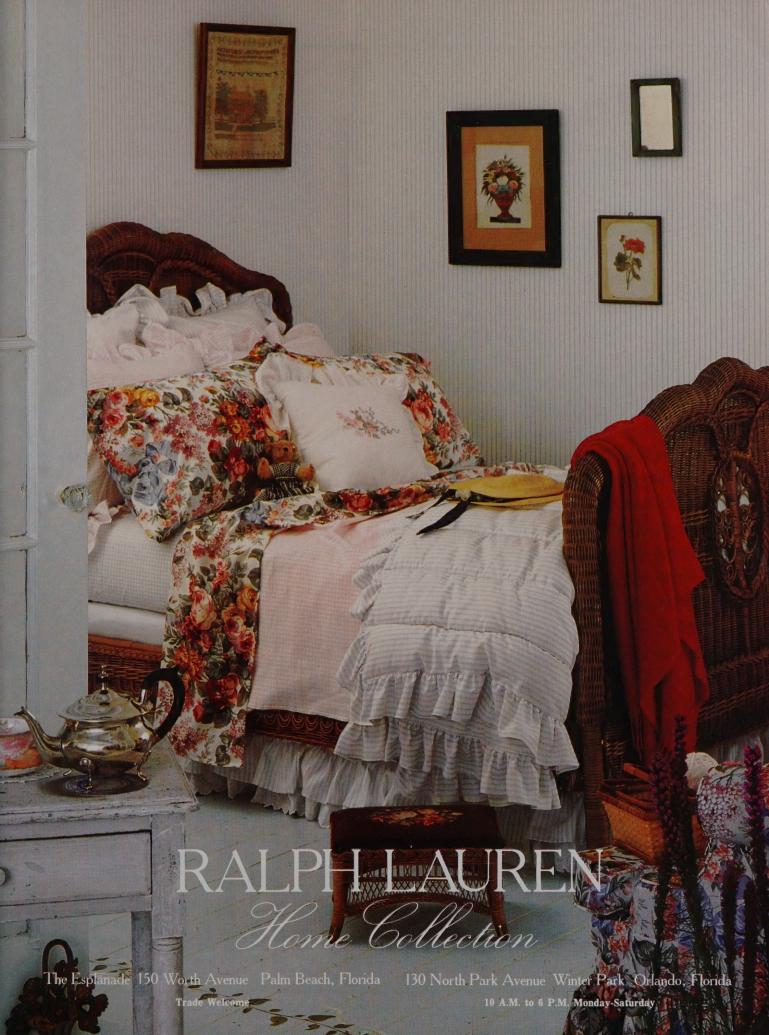
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**ON OUR COVER:** Sarah "Fergie" Ferguson, in an ivory silk satin dress by designer Lindka Cierach, married her prince, Andrew, in glittering nuptials that began at Buckingham Palace and proceeded into Westminster Abbey. "We're good friends and a good team," Fergie says of her new husband. Story, page 26. Cover photo by SYGMA.



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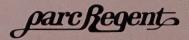
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CONTRIBUTING PHOTOGRAPHERS

Charles Gerli Stephen Leek Akira Suwa Pat Canova Donna Turner Michael Price

CORRESPONDENTS
Wendy Keeler
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Palm Beach Office: 265 Royal Poinciana Way, Palm Beach, Fla. 33480 (305) 837-4769 Miami Office: 1515 N.W. 167th St., Miami, Fla. 33169 (305) 620-1050

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## PB DATELINE

Palm Beach has an international reputation as a party town. A British visitor once observed that more supply line stuffing, strategy, courage and combat training went into the success of a Palm Beach ball than was marshaled for the Normandy invasion.

There is a lot of truth in that exaggeration. Palm Beach parties are painstakingly planned, including a telephone list for conscripting replacements when extra men drop out at the last minute.

This issue of *Palm Beach Life* features a party planning section that insures a "fail-safe" event. It was edited by Helen Engelhardt who has been a professional party planner in Palm Beach and New York, as well as a renowned hostess in private life.

I once followed the sage advice of an assistant city editor at the *Dayton Daily News*, Charles Truax. When called upon as a party consultant, he suggested serving ice cream and cake at a staff celebration.

Anxious to make it a memorable event, my cohostess Doris Harting and I turned homemade ice cream, baked cakes and mixed up a zesty pineapple punch.

As the guests arrived, they pushed the cakes aside, set bourbon bottles and beer cases on the kitchen table, following their established party tradition while sloshing through salty water leaking from our freezers.

Only one gallant guest ate our refreshments. Late in the evening he balanced a chocolate cake on his lap and in five forkfuls, ate half of it. He missed three days of work but the staff endorsed his grand gesture so heartily that the managing editor didn't dock his pay.

No party planner has complete control of circumstances. Even the ebullient former mayor of Miami, Maurice Ferre, managed to dampen a weekend jaunt to Puerto Rico. He took a group of Miami civic leaders to Ponce for the dedication of an art museum donated by his uncle, Gov. Luis Ferre and designed by Edward Durrell Stone.

The Miami VIPs almost missed the ceremony. Ferre insisted that the bus taking us from the hotel to the museum travel down a historic but narrow street. The bus got stuck between the buildings. Eventually, after some damage to the stucco, we were pried free.

Maurice later made it up to everyone by organizing a party at his Spanish-style home fronting Biscayne Bay. The food was perfect, the evening was starlit and there were six Nobel laureates working the crowd making small talk. Admittedly, it's the weekend in Puerto Rico that's best remembered because it was the most fun.



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#### JOY TOMLINSON PHELAN

## IN GOOD SHAPE

### Weighing the Pros and Cons

It's too depressing to contemplate. In this land of health, beauty and fitness we are, coltively, 2.4 trillion pounds overweight. Twenty million Americans are currently involved in an active weight-loss program. We spend in excess of \$10 billion to battle the bulge - unsuccessfully. In fact, Dr. Ronald Klatz, medical director at the Human Performance Center in Niles, Ill., states bluntly: "The odds of beating cancer are better than those for losing weight and keeping it off."

Optimists that we are, however, isn't it good to know this dark cloud has a silver lining? Enter the flower children of science, Durk Pearson and Sandy Shaw with a new book called the Life Extension Weight Loss Program. It breezily promises a svelter you with "virtually no change in lifestyle, no change in eating habits and no hunger ever!" "We are," Pearson and Shaw admit, "two sedentary scientists. We hate diets and exercise. We want to have healthy, lean muscular bodies without giving up our gourmet food, swivel chairs and water beds."

"We are gourmets," they confide. "We eat lots of red meat, eggs, dairy products, gourmet sauces and other delicious, fattening high-calorie foods." At a restaurant, Durk Pearson will usually eat two appetizers before the soup, salad and main course, then top it all off with two or three desserts. Since Sandy Shaw is smaller — 5'3" to his 6'4" - she opts for a somewhat more modified menu but remains "a very eager eater" as well as a gourmet cook. Both eat very well. Both also agree, "This is normally a great recipe for growing fat and suffering from cardiovascular disease . . . '

Indeed, their book jacket pho-

tograph reveals little apparent fat beneath the black leather in which both are enrobed. Of course, the arteries of their cardiovascular systems remain visually unrecorded.

Pearson and Shaw credit this all-you-can-eat leanness not to their weight loss program entirely, but to Sandy's broken foot. Her "lucky break" happened during a conference on the biology of aging (they are both 42). It put her on crutches. As scientists, they knew that growth hormones (and agents that release them) speed healing and stimulate the T-cell immune system. To accelerate her healing,



Sandy began a daily oral intake of 10 grams of the nutrient amino acid, arginine, which causes growth hormone (GH) release in experimental animals.

While Sandy took arginine on an empty stomach to assure no interference with its getting directly to her brain (so the pituitary gland could release the growth hormone), she took other nutritional supplements as well - choline and B-5 among them. In order to give arginine time to work, she took the GH-releasing nutrient one hour before a series of weight-lifting exercises —

exercises that lasted a whole two to three minutes.

In six weeks of taking the arginine and nutritional supplements coupled with about three minutes of daily exercise, Sandy lost 25 pounds of fat and put on about five pounds of muscle, according to the scientist's records. (Arnold Schwarzenegger says it is difficult for a male body-builder to put on five pounds of muscle per year!) During this time she did not reduce her calorie intake in any unusual way. In addition to the weight-loss benefits, the duo reported that Sandy's foot healed twice as fast as doctors said it would — and they have the X-rays to prove it.

Talk about the American weight-watcher's dream come true! Swallow a mysterious potion, pump a few irons and presto — instant thin!

Not exactly. Pearson and Shaw credit this phenomenon to the growth hormone release properties of arginine. As they explain it, "Growth hormone alters your body's biochemistry so that it tends to use protein to build muscle, rather than converting some of the calories in the protein to sugar and then converting that sugar to stored body fat." In addition, they note, "growth hormone mobilizes stored body fat and makes it available to be burned for energy." Additionally, "growth hormone discourages your body from converting food that you eat to stored fat."

The scientists *do not* recommend you follow their experimental example by rushing out to buy and ingest the amino acid, arginine. Their program is far more complex than that and should only be followed under the supervision of experts. Their book carries a 27-page section on "Safety" relating the

#### **HEALTHLINE**

Want To Be A Research Subject? ... Durk Pearson and Sandy Shaw are scientists who study, among other subjects, the fundamental biochemical mechanisms that govern fat storage and metabolism. They maintain their own biomedical research library, subscribe to over a hundred different scientific research journals, make frequent use of the National Library of Medicine's computerized literature search services and the Biomedical Research Library at UCLA.

From seven years of study in the field, they have selected 17 of what they believe to be the most effective techniques to deal with the multiple causes of overweight. To address them, their Life Extension Weight Loss Program is multiphasic. It is also, they admit, experimental.

They are seeking participants in two categories: (1) Research subjects who would become part of their on-going investigations providing case history and/or clinical laboratory test results and (2) physicians interested in clinical research or working with those research subjects who are attempting to enhance their health through nutritional means. Interested individuals can write to them at: RESEARCH PROGRAM, P.O.

Box 853, Redondo Beach, California 90277.

Move it!... Dr. Sami A. Hashim, chief of the Division of Metabolism and Nutrition at St. Luke's-Roosevelt Hospital Center in New York, observes the prescription for losing weight is not new to us. The body must move. He cites Astrand & Rodahl, work physiology, "Higher animals are basically designed for mobility."

The hard working muscle can increase the process of burning fuel (nutrients including fat) to more than 50 times the level of burning at rest, he notes. Regardless of an individual's capacity for burning nutrients, however, the most important step is "overriding the inactivity imposed on us by our own society."

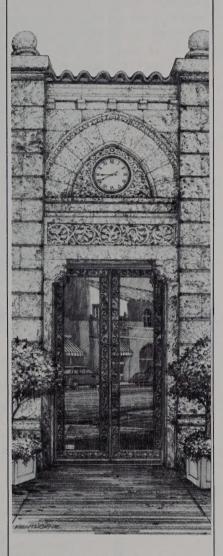
Europe's Cellulite Clinics . . . Eugenia Chandris, author of *The Venus Syndrome*, checked out body wraps, creams, plant extracts, sweating and massage and underwater jets on what she describes as "the misguided recommendations of deluded cosmetologists in Switzerland, France and Greece." The results were reported in her book: "Purple bruises, little red veins, soreness, desperation, a much-emptied bank account and exactly the same amount of body fat."

possible hazards of the compounds discussed and cautionary edicts pepper the volume. They point out the *difference* between growth hormone itself and nutrients that release growth hormone. They specify that other nutrients are involved in GH release, that adequate potas-

sium levels are important and that hard liquor (which acts as a diuretic) can affect results.

More importantly, Pearson and Shaw clearly advise under the headline "Effective Growth Hormone Use" that GH releasers must be used "properly" or you will not

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264 South County Road Palm Beach, Florida 305-655-1247 get the benefits. Attention to detail is so crucial to the difference between success and failure, they insist, that "if you cannot follow instructions, don't even bother trying to use GH releasers; most likely they won't work for you."

How can you make the Life Extension Weight Loss Program work for you? According to Pearson and Shaw, by following their system of a) using GH releasers to change body chemistry; b) selecting nutrients and foods that are known to modify your appetite biochemically (thus feeling satisfied on fewer calories); c) choosing snack foods (from a glycemic index) that do not increase blood sugar levels too much; d) manipulating body thermogenesis (generation of heat) through exercise, diet, drugs, clothing and temperature adjustment; e) utilizing practices that act as biofeedback to your brain's biochemical feeding and weight control

mechanisms (behavioral modification); and f) exercise.

Because exercise is abhorrent to them, Pearson and Shaw chose the "peak output" technique designed by exercising physiologist Dr. Lawrence E. Morehouse for use in NASA's manned space flight program and described in the book, Total Fitness In 30 Minutes A Week, co-authored with Leonard Gross. This regimen will help increase strength and muscle size, but don't expect it to provide all of the cardiovascular conditioning or long-term stamina benefits of aerobic conditioning. "Peak output exercise is not easy," even Pearson and Shaw admit, "but your misery will be over fast."

When the scientific nomenclature gets too mind-boggling for the average lean-self-seeker, take comfort in the fact that many of the duo's suggestions are basic to standard weight loss programs.

The scientists advise against rapid weight loss suggesting no more than one to two pounds per week. Avoid weight-loss, weightgain cycles. Monitor your progress with a tape measure and a good scale. They point out that their program is fat-loss oriented (important because muscle weighs more than fat). They recommend seeing your doctor before starting their program, as well as an annual physical thereafter. They insist, their program is definitely not for pregnant women, children, adolescents or people with eating disorders.

As they point out, Pearson and Shaw are scientists, not physicians. They are willing to experiment on themselves - and on you, too, if you're interested. They may be on the cutting edge of the future or, in another decade down the line, may reap unknown results from their chemically-induced manipulations. In our overweight society, however, many lean-seeking individuals will be checking out their water beds, swivel chairs and the Life Extension Weight Loss Program and hopefully weighing the pros and cons.

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## FIRST EDITIONS

ith summer behind them, publishers now look to what they fondly hope will be this year's pouring out of their strongest books in anticipation of the heavy Christmas trade. The spillout from the presses is particularly exciting this year, so I have in prospect for you not only September's books but also three that are forthcoming in October and November - biographies of Truman Capote and Lillian Hellman, not to mention an important inquiry by David Halberstam into why one of the foundations of our country's prosperity is reportedly in deep peril from the Japanese auto makers.

Having whetted your appetite, let me begin with one of this month's best, Act of Will, by Barbara Taylor Bradford (Doubleday, \$17.95). As all of you who have read Hold the Dream are abundantly aware, Bradford is a highly skilled novelist who deals with remarkable power and uncommon insight into problems of special concern to women. Her new book is no exception. Written with her customary grace, it tells the story of three women — Audra Kenton, a hospital nurse and nanny; Christina, her daughter; and Kyle, her granddaughter — who over some fifty years come into conflict over hopes and dreams, ambitions and careers, love and despair. Audra seeks to give her daughter the life she never achieved, and Christina attempts to make it as an artist whose work envelops her in fame. Kyle, for her part, is also a gifted artist whose talents are placed at risk in her childish tussle with her mother. With insight and imagination, Bradford resolves these familial and generational conflicts in a way that, while not wholly original, is still gripping, proving that she has not lost the magic that fascinates her millions of fans.

he book this month that will surely be one of the most controversial and talked about in 1986 concerns Korean Airline's Flight 007, the plane with 269 passengers that was shot down



Barbara Taylor Bradford's Act of Will tells the story of three women with remarkable power and uncommon insight.

over the Soviet Union by Russian air gunners in 1981. Washington blamed Moscow, branding the deaths of all aboard an act of calculated inhumanity, while Moscow charged that the civilian jetliner was a wolf in sheep's clothing - a spy plane in disguise. The episode, already the subject of several books, is now retold in what is widely believed to be its definitive truth. In The Target Is Down, by Seymour Hersh (Random House, \$17.95), Hersh — generally regarded as our country's most dogged investigative journalist — shakes out the tangles of this vexed and

highly complicated incident and shows that the United States was more complicit in the tragedy than President Reagan was willing to concede at the time. Three months before publication of The Target Is Down, both the CIA and the National Security Agency attempted to block the book and got into a big brouhaha with Random House, thus piquing interest in its contents - which were carefully guarded before they appeared in bookstores. Whether you agree with Hersh's startling and disturbing conclusions, you must admire his extraordinary diligence in making his way through the bramble of information and disinformation — especially disinformation — that has shrouded the tragic flight of KAL-007.

way from today's ugly reality, let's escape back in time to the late 1920s and life among the privileged few particularly life as experienced by two older women in search of new loves for their sere years. This period tale of New York, London and the Continent, with its universal and ageless theme, is to be found in The Last Blossom on the Plum Tree. by Brooke Astor (Random House, \$16.95), which is both a sensitive account of the adventures of two women - Irma Shrewsbury and Emily Codway — who are unlike each other and a wonderful depiction of the times. The delight in Astor's novel is the revelation of how each woman encounters life's "last plum blossom" and plucks it to her happiness. Astor is a writer of genuine wit and her novel is not to be missed.

wenty-five years ago when prudery was in style, at least in novels, sexually explicit

stories of older women and younger men were thought to be so naughty as to be not suitable reading, so that a novel that explicated Benjamin Franklin's celebrated remark about the gratitude older women felt for younger lovers vanished before it was widely read in the United States. Now this splendid novel, In Praise of Older Women, by Stephen Vizinczey (Atlantic Monthly Press, \$12.95), has been republished, and lo and behold it is a marvelous, mature and comic book, one that you can safely entrust to your Aunt Grundy. Of course, In Praise of Older Women rests on sex, but the descriptions of it are so elegant as to make the book a classic, and it proves what we all now know to be a certified fact that the appetite for life is virtually ageless.

ome murder mysteries read as if they came out of a cookie factory, but a few others are obviously works of art. One such is Gestures, by H. S. Bhabra (Viking, \$16.95), an authentically elegant and literate tale of love and murder in the Venice of the 1920s and its solution in the Amsterdam of the late 1940s. The story is related as if by an 85-year-old British diplomat recounting the vagaries of his life. This device enables the author to weave a psychological web of enormous intricacy and resiliency, catching complex characters and complicated moral questions. This is surely the book for mystery lovers whose tastes lean toward haute cuisine rather than the fast food of so many current killers-and-cops books.

If you read nothing else this month, you must indeed peruse Cecil Beaton, by Hugo

Vickers (Little, Brown, \$25), which will satisfy all your curiosity about the intimate life of that photographer and theatrical personality who designed such knobby hits as *My Fair Lady*.

Conscientious to a fault, the author tattles on, chatting candidly about Beaton's homosexuality, his life of snobbery and especially about his ultimate act of snobbery — a vacation from his homosexuality to engage in a passionate affair with Greta Garbo. Some of Vickers' detail palls, but the dull spots are more than compensated for by his accounts of Bea-



Gestures by H. S. Bhabra recounts a tale of love and murder from the view of an 85-year-old British diplomat.

ton's high life. Not everyone, after all, is court photographer to the British crown.

any of Cecil Beaton's clients were wealthy — the British royal family in this century has never had to hock its jewels — but no man in our times is said to be richer than Adnan Khashoggi. Or so Ronald

Kessler says in The Richest Man in the World (Warner Books, \$18.95). In this biography, Kessler delights in rolling off the superlatives of Khashoggi's incredible wealth — a \$1 million American Express tab, expenditures of \$300,000 a day, his giving of parties with \$2,000-anight call girls, his Manhattan palace in the Olympic Tower, additional bungalows in France, Marbella and Kenya, and a \$30 million art collection. In fact, the way Kessler tells it, Khashoggi's income permits him virtually to turn his every wish into a stable of the finest Arabian horses. All this money, according to Kessler, arises from Khashoggi's fortunate connections with Saudi Arabian royalty. He started out with very little, but his astuteness as a businessman enabled him to become what Kessler says is the world's richest man. Kessler should know because he is an investigative reporter for The Washington Post.

hereas Adnan Khashoggi exemplifies conspicuous consumption, his life is not nearly so fascinating or significant to read about as that of Edward R. Murrow, indisputably the greatest electronic journalist of our century. This accolade is abundantly justified in A. M. Sperber's eloquent and moving *Murrow: His Life and Times* (Freundlich Books, \$22.95).

The book is both large and detailed, deservedly so in proportion to the almost incalculable influence of radio and television in our lives. Murrow made his first impact in World War II as the voice who reported the London blitz on the spot, and then as the man of incomparable courage who flew Allied bomber missions over Germany. Later, he virtually single-handedly

#### **FIRST EDITIONS**

brought down the odious Joseph McCarthy. Additionally, his "See It Now" telecasts for CBS set a standard still rarely equaled, let alone exceeded. Sperber's compelling biography does not blanch at Murrow's warts. His temper was often unlovable, his marriage bond ran into a rather notorious default, and his standard of probity was much compromised when he became a propagandist, head of the U.S. Information Service. Nonetheless, the profession of journalism lost grievously when he died at 57 as the result of a four-pack-a-day cigarette habit.

Inevitably, Sperber's biography praises Murrow, but she does it without sentimentality.

hat is remarkable about human beings is that each carries his 3.5 million years of sentient cognition in a mere three pounds of matter encapsulated in his skull. This tiny mass of neurons and cells is still not fully understood, although brain scientists have ceaselessly probed its functioning for more than 100 years. The intense excitement of that probe, its discoveries as well as those being made today, are compellingly discussed in The 3-Pound Universe, by Judith Hooper and Dick Teresi (Macmillan, \$25). Writing for the layman, the authors take the complex and make it clearly understandable without sacrificing in any way the accuracy of their reporting.

Reading their book is much like taking a journey inside your skull and discovering what it is that makes you tick. Your consciousness, in other words, is laid out before your very eyes. This is one of the very best accounts of brain evolution and function that I've read, and I urge you to add it to your consciousness.

he United States is spending billions on its armed forces, but how big is the bang for the buck, how strong is the shield for national defense? The bang is merely a modest pop and the shield is as porous as a sieve, according to a disturbing analysis by Arthur T. Hadley in The Straw Giant: Triumph and Failure: America's Armed Forces (Random House, \$19.95). Pulling together official Pentagon data and reports from other reliable sources, Hadley (a well-known military analyst and journalist) charges that, although our troops are adequate, their equipment is far from effec-

It is like, he says, sending a valiant man into 1986 combat with a rifle that may or may not fire when he presses the trigger. The book is a warning that it is wise to be skeptical when hearing "Cap" Weinberger boast how strong we are.

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#### MARGARET MAY LIDER

## Days & Nights

Following is a list of area events for the month of September. Although we make every effort to ensure accuracy in our calendar, occasionally schedules change afer we go to press.

#### **THEATER**

Actor's Workshop and Repertory Co. 308
S. Dixie Highway, West Palm Beach.
655-2122. Thursday through Saturday at
8 p.m.; Sunday matinee at 2:30 p.m.
Through Sept. 7, The Lady's Not for Burning by Christopher Fry. Historic comedy
with a girl accused of witchcraft and a
young man weary of the world; Sept. 11
through 28, Mrs. Warren's Profession by
George Bernard Shaw. A look at "the
world's oldest profession."

Burt Reynolds Jupiter Theater. 1001 Indiantown Road, Jupiter. 746-5566. Dinner service begins two hours before show. Curtain time Tuesday through Saturday at 8:30 p.m.; Wednesday and Saturday matinees and Sunday champagne brunch at 1:30 p.m. Now through Sept. 30, Little Shop of Horrors. Howard Ashman and Alan Menken's contemporary musical with a 1950s flair.

Jan McArt's Royal Palm Dinner Theater. 303 Golfview Drive, Boca Raton. 426-2211. Dinner service begins two hours before show. Curtain time Tuesday through Saturday at 8 p.m.; Sunday at 6 p.m. Wednesday and Saturday matinees at 2 p.m. Through Sept. 14, Dead Wrong. Nick Hall's new thriller. Opens Sept. 18, Follies. The Tony award-winning musical

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Palm Theater Center, 303 Golfview
Drive, Boca Raton. 488-2447, 395-7975.
Each Saturday at 9:15 a.m. Now through
Sept. 27, The Wizard of Oz.

Melissa Hart Productions. Bailey Hall, Broward Community College, 3501 S.W. Davie Road, Fort Lauderdale. 761-7412. Sept. 2 through 21, South Pacific by Rodgers and Hammerstein. The world-famous wartime romantic tale of a Navy nurse and a middle-aged French planter.

Musicana Dinner Theater. 1166 Marine Drive, West Palm Beach. 683-1711, 428-6018. Dinner at 6 p.m. followed by the show. Audience dancing between acts. Opens Sept. 12 through Oct. 19, I Write the Songs. A tuneful potpourri of songs from yesteryear.

#### **MUSIC**

Concerts in the Park. Bryant Park Band Shell, Lake Avenue at Intracoastal Waterway, Lake Worth. 586-2996. Every

#### **PREVIEW**

September! Traditionally, it's the month our thoughts turn to fall activities — anticipation runs high for a bustling social and cultural season. The next cycle of club luncheons, fashion teas, garden parties and black tie galas are about to begin. To cushion the shock of the "opening of another season," take the time to visit the elegant Henry Morrison Flagler Museum in Palm Beach.

Their current exhibit, "In the Good Old Summertime" is guaranteed to keep the spirit of your summer alive during the upcoming hectic months. What makes the stately mansion - built in 1901 by railroad magnate Henry Morrison Flagler as a wedding gift to his wife Mary Lily Kenan --- so magical that it can take a visitor back in time? There is so much to appreciate in the majestic rooms rich in the influence of French, Italian, Spanish, English and American traditions and furnishings. After touring the house and gardens, you will enjoy a visit to the current exhibit organized by curator Joan Runkel and executive director Charles Simmons. Each of the vignettes touches the heart with a nostalgic and truthful view of the past that only fond memories of "Good Old Summertime" activities can do.

Bring your imagination when you visit. That's what a group of school children did recently when they viewed "By the Sea," By the Sea" circa 1900-1915, a vignette of ladies dressed in long black bathing dresses, black tights and even black hats. One child asked if the ladies were going to a funeral! Sports fans will appreciate modern-day dress when they view "Sticky Wicket" circa 1880-1905



"In the Good Old Summertime"
The Henry Morrison Flagler Museum

and "Real Sports" circa 1900-1920, and wonder how anybody could run around a tennis court in a full-length white dress, jewels and wide-brim flowered hat. In those days neither tennis nor bathing were sports to choose for getting a golden Florida tan!

Elegant summer vignettes which include "Madame's Boudoir" circa 1905; "Ladies of the Club" circa 1925-37 and "The Bride and Mama" circa 1879-1900 include lots of summer white on white with delicate embroidered lace. These moments in history can sometimes make you wish the modern-day lifestyle had a bit more of the splendor and romance of old

For history buffs and sentimental viewers, the current exhibit in the new gallery on the second floor should not be missed. The museum's extensive costume collection, "Good Old Summertime," is emerging as one of the most important in the county. It's a refreshing trip into our nostalgic past — one you won't want to miss.

Thursday at 8 p.m. Through Sept. 25, local jazz, country and dance bands.

Israel Philharmonic Orchestra. Miami Beach Theater of the Performing Arts, 1700 Washington Ave., Miami Beach. 625-5100, 426-7900, 655-1644. Zubin Mehta, conductor. Sept. 4 at 8:15 p.m., program includes Holst's "The Planets" featuring the Civic Chorale of Greater Miami and the Beethoven "Piano Concerto No. 4" with soloist Claudio Arrau.

#### ART

Art in Public Places, County Government Centers in West Palm Beach, Delray Beach, and Palm Beach Gardens. 4712901, 276-1522. Monday through Friday from 9 a.m. to 5 p.m. Sept. 1 through 30, "Living Gallery." Exhibition of paintings, sculpture and photography by Palm Beach County Artists.

Art in the Workplace. Civic Center, Boynton Beach. 734-8120, ext. 432. Sept. 1 through 30, Monday through Friday from 8 a.m. to 5 p.m.; Saturday from 8 a.m. to 4 p.m. Works by George Guissant, painter, and Vivian Meyer, sculptor.

Boca Museum of Art. 801 W. Palmetto Park Road, Boca Raton. 392-2500. Tuesday through Saturday, 10 a.m. to 4 p.m.; Sunday 1 to 4 p.m. Through Sept. 2, "35th Annual All Florida Juried Exhibition." Works include: sculpture, painting, drawing, photography, serigraphs and multi-media; Sept. 6 through Oct. 5, "Paper, Wood, Metal, Clay." Recent works by American artists.

Broward Art Guild. 3450 N. Andrews Ave., Fort Lauderdale. 564-0121. Monday through Saturday 10 a.m. to 5 p.m.; Sunday 1 to 4 p.m. Sept. 5 through 26, "The New Season Exhibition."

Fort Lauderdale Museum of Art. 1 E. Las Olas Blvd., Fort Lauderdale. 525-5500. Tuesday 11 a.m. to 9 p.m.; Wednesday through Saturday 10 a.m. to 5 p.m.; Sunday noon to 5 p.m. Through Sept. 21, "Masterworks of the Museum's Permanent Collection of 20th Century American Photography" and "The 28th Annual Hortt Memorial Competition and Exhibition." Seventy works by artists who live in Palm Beach, Broward, Dade and Monroe counties; through Nov. 30, "Primal and Pre-Columbian Art: Africa, Oceania and the Americas."

Hibel Museum of Art. Poinciana Plaza, Palm Beach. 833-6870. Tuesday through Saturday 10 a.m. to 5 p.m.; Sunday 1 to 5 p.m. Through September, "Hibel in the People's Republic of China: A 50-Year Retrospective."

Lannan Foundation Museum. 601 Lake Ave., Lake Worth. 582-0006. Tuesday through Saturday 10 a.m. to 5 p.m. Through Sept. 30, "Abstract Art From The Permanent Collection."

Lowe Art Museum. 1301 Stanford Drive, University of Miami, Coral Gables. 284-3535. Tuesday through Friday noon to 5 p.m.; Saturday 10 a.m. to 5 p.m. and Sunday noon to 5 p.m. Through Sept. 28, "Sharing Traditions: Five Black Artists in 19th Century America" and "The University of Miami Faculty Exhibit."

Miami Center for the Fine Arts. 101 W. Flagler St., Miami. 375-1700. Monday, Tuesday, Wednesday, Friday and Saturday 10 a.m. to 5 p.m.; Thursday 10 a.m., to 9 p.m.; Sunday noon to 5 p.m. Opens Sept. 13 through Nov. 9, "Alex Katz: Retrospective from the Whitney Museum" and "Torres-Garcia: Grid-Pattern-Sign, Paris-Montevideo, 1924-1944." The North American premiere of this exhibit.

Morikami Museum of Art Gallery. 4000 Morikami Park Road, Delray Beach. 495-0233, 499-0631. Tuesday through Sunday from 10 a.m. to 5 p.m. Through Sept. 30. "George Sukeji Morikami Centennial Exhibit;" opens Sept. 9 through Nov. 16, "Concepts in Wood Sculpture by Toshio

NCNB Palmetto Gallery. 150 East Palmetto Park Road, Boca Raton. 395-4918. Monday through Friday 9 a.m. to 3 p.m. Through Sept. 30, "Gold Coast Quilter's Guild First Annual Show."

#### **FILM**

Biscayne Kennel Club. 320 N.W. 115 St., N. Miami. 374-6028. Greyhound racing nightly except Saturday through September 4. Post time 7:45 p.m.; matinees on Tuesday, Thursday and Saturday at 12:30 p.m.

Calder Race Course. 210 Street and N.W. 27th Avenue, Miami. 625-1311. Thoroughbred racing Wednesday through Sunday. Post time at 1 p.m.

Dania Jai-Alai. 301 East Dania Beach Blvd. Dania. 927-2841, 949-2424, 428-7766. Now through November. Game time at 7:15 p.m., Tuesday through Saturday.

Miami Jai-Alai. 37th Avenue and 36th Street, Miami. 633-6400. Game time at 7:15 p.m. nightly except Sunday. Matinees at noon on Monday, Wednesday and Saturday.

#### SPECIAL EVENTS

Guided Tours of the Boca Raton Hotel and Club. East Camino Real, Boca Raton. 392-3003, 395-6766. Sponsored by the Boca Raton Historical Society. Special group tours of the hotel given by the historical society available upon request during the summer months.



"Night of Joy '86" Walt Disney World Magic Kingdom

Japanese Garden Tour. Morikami Museum of Japanese Culture, 4000 Morikami Park Road, Delray Beach. 495-0233. Every Wednesday at 2 p.m.

Magic Over Miami. Miami Center for the Fine Arts, 101 W. Flagler St., Miami. 375-1700. Through November, lighted murals shine at night from the Museum Tower. Murals were designed by Baltimore artist, Quentin Mosely.

**Night of Joy.** Walt Disney World Magic Kingdom, Lake Buena Vista. 824-4321. Sept. 5 and 6 at 8:30 p.m. Disney's fourth annual celebration of contemporary Christian music.

#### FILMS AND LECTURES

How to Achieve Your Corporate Communications Goals through Video. Miami Airport Hilton (Blue Lagoon). 621-5266. Sept. 19 from 9 a.m. to 4 p.m. Sponsored by the University of Miami School of Business and Video Ventures Productions.

Palm Beach County Public Library Film Series. Central Library, 3650 Summit Blvd., West Palm Beach. 686-0895. Each Wednesday at 2:00 p.m.; West Atlantic Branch, 7777 W. Atlantic Ave., Delray Beach. 489-3110. Each Tuesday at 1:30 and 3:00 p.m.; Southwest County Branch, 8221 W. Glades Road, Boca Raton. 482-4553. Each Wednesday at 2:00 p.m.; Greenacres Branch, 6135 Lake Worth Road, Greenacres City. 964-2525. Each Tuesday at 2:00 p.m.; Palm Beach Gardens Branch; 8895 N. Military Trail, Palm Beach Gardens. 626-6133. Each Wednesday at 2:00 p.m.

#### **ATTRACTIONS**

Ann Norton Sculpture Gardens Inc. 253
Barcelona Road, West Palm Beach, 8325328. Open Monday through Saturday from 2 to 4 p.m. Three gardens contain the permanent collection of monumental brick sculptures displayed in a garden atmosphere.

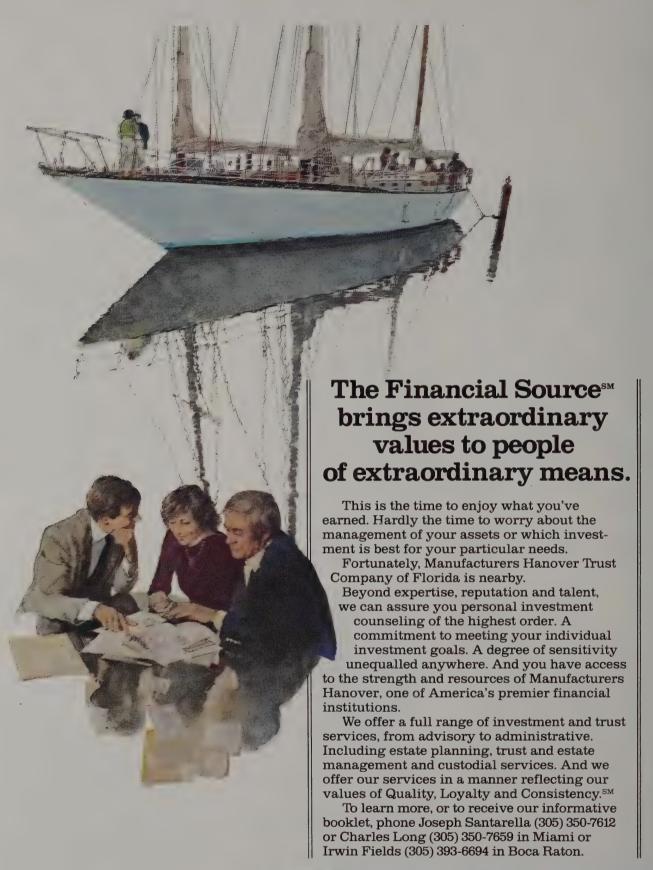
The Discovery Center. 231 S.W. 2nd Ave., Fort Lauderdale. 462-4115. Open Tuesday through Friday, 2 to 5 p.m.; Saturday, 10 a.m. to 5 p.m.; and Sunday, 1 to 5 p.m. A science and history museum that invites you to participate in hands-on exhibits, workshops and special events.

Dreher Park Zoo. 1301 Summit Blvd., West Palm Beach. 585-2197. Open daily from 9 a.m. to 5 p.m. Highlights include the Betty Cardinal nature trail, zoological exhibits and botanical gardens.

Elliott Museum. Located on Ocean Boulevard (A1A), five miles east of Stuart on Hutchinson Island. 225-1961. Open 1 to 5 p.m. daily.

The Henry Morrison Flagler Museum. 1 Whitehall Way, Palm Beach. 655-2833. Open Tuesday through Saturday, 10 a.m. to 5 p.m.; Sunday, noon to 5 p.m. The historical mansion was built in 1901 by Flagler, founding partner of Standard Oil and pioneer developer of Florida's East Coast. The museum is restored to its original appearance as a residence.

Continued on page 20



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#### **DAYS & NIGHTS**

Continued from page 17

Hibel Museum of Art. 150 Royal Poinciana Plaza, Palm Beach. 833-6870. Open Tuesday through Saturday, 10 a.m. to 5 p.m.; Sunday, 1 to 5 p.m. The Craig Collection of artist Edna Hibel's works.

House of Refuge. Hutchinson Island, Stuart. 255-1961. Open daily except Monday and holidays, 1 to 5 p.m. Commissioned in 1875 by the U.S. Life-Saving Service to aid shipwrecked sailors, the Gilbert's Bar House of Refuge is completely restored.

Island Queen Riverboat. Phil Foster Park, Blue Heron Boulevard, Singer Island. 842-0882. A Mississippi-style paddlewheeler that sails on the Intracoastal.

Jonathan Dickinson State Park. Off U.S. Highway One, Hobe Sound. 546-2771. Guided nature cruises leave from the park marina daily (except Monday) at 1 p.m. Picnic and camping facilities.

Lannan Museum. 601 Lake Ave., Lake Worth. 582-0006. Tuesday through Saturday 10 a.m. to 5 p.m. Guided tours and demonstrations of kinetic art Tuesday, Thursday and Saturday at 2 p.m. Group tours arranged in advance. Continuous exhibit of permanent collection of contemporary art.

M/V Viking Princess. Port of Palm Beach. 845-7447, 394-7447. One-day cruise from 10 a.m. to 10 p.m.

Morikami Park. 4000 Morikami Park Road, Delray Beach. 499-0631. Open Tuesday through Sunday 10 a.m to 4 p.m. Japanese museum and gardens.

Mounts Horticultural Learning Center.
Palm Beach County Cooperative Extension Service, Mounts Agricultural Center, 531 N. Military Trail, West Palm Beach. 683-1777. Open Monday through Saturday from 8:30 a.m. to 5 p.m. A three-acre landscape architectural botanical garden features 500 types of native and exotic plants, including poisonous and salt-tolerant plants.

Norton Gallery of Art. 1451 S. Olive Ave., West Palm Beach. 832-5194. Tuesday through Saturday, 10 a.m. to 5 p.m.; Sunday, 1 to 5 p.m. One of the outstanding small art museums in the country, the Norton has a distinguished permanent collection. Major areas include Impressionist and post-impressionist masterpieces.

Singing Pines Museum. On the Northwest 4th Diagonal, Boca Raton. 368-6875. Open Tuesday through Friday, 10 a.m. to 4 p.m.; Saturday, 10 a.m. to 1 p.m. The oldest unaltered wooden structure in the Boca Raton area (built in 1911) is now a children's museum housing a variety of hands-on, discovery-type exhibits.

Society of the Four Arts. Four Arts Plaza, Palm Beach, 655-2766. Library and gardens are open 10 a.m. to 5 p.m., Monday through Friday.

South Florida Science Museum and Planetarium. 4801 Dreher Trail, Dreher Park, West Palm Beach. 832-1988. Open Tuesday through Saturday, 10 a.m. to 5 p.m.; Sunday and Monday, 1 to 5 p.m.; Friday 6:30 to 10 p.m.

Vizcaya Museum and Gardens. 3251 S. Miami Ave., Miami. 579-2708. Open daily from 9:30 a.m. to 5 p.m.



DISCOVER THE ERNO LASZLO APPROACH TO MODERN SKINCARE. The Laszlo Discovery, just \$65 beginning September 1.

For a limited time, Jacobson's and Erno Laszlo offer you a very special opportunity to experience expert, personalized skincare. The Laszlo Discovery. You'll receive a private dermatological analysis and your personalized skincare ritual in introductory sizes, packed in a custom travel case. Plus, when you purchase your daytime tinted treatment, you'll be entitled to full membership in The Erno Laszlo Institute. Erno Laszlo. You can't do more for your skin. You shouldn't consider less.

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#### WENDY KEELER

## THE FLAMINGO **CHRONICLES**



#### At Murder Theater, You Never Know Who's Dressed to Kill

his time, the butler did do it. Butler's Dental Floss, that is. It was the "weapon" gossip columnist Heather Hush used to silence Leeki, the maid, with whom she had made a porn film several years

Have we stumbled on a new soap? Is it the web of a dazzling Danielle Steel novel? No. it's Murder Theater, the most engaging form of party entertainment to hit the Palm Beaches in a long while. It's a play and a game — a way for party guests to have fun.

(In this case, the mystery play was A Vanity Case, performed at the Boca Raton Hotel and Club. On entering the dining room, corporate partygoers were given a program welcoming them to a dinner given by a famous actress and introducing them to the play's cast of characters.)

Murder Theater's masterminds are writer Gail Plotkin and her husband, John. Gail fashions the characters and writes the scripts; John dreams up the characters' names and figures out how to work clues into the show.

'Our murders have a general formula in that there's always a bad guy who deserves to be done



LINA LAWSON

in," says Gail. "And we use some stock characters, too."

But beyond that, Gail and John can tailor-make a murder script to suit your guests, a particular social occasion or special event. Murder Theater has several scripts in its repertoire. And Gail's currently working on a historical murder with Addison Mizner, Isadora Duncan and Paris Singer as minor characters.

"I suppose if you wanted a murder in the Stone Age," says John, "we could figure out something."

For a party in your home, a hotel banquet room or any other social setting, Murder Theater's troupe of professional actors (who also have other lives in such fields as engineering, real estate and the PTA) mingles with

your guests — all the while staying in character. They then act out a script (complete with costumes and props) during which the fiendish act is "tastefully" committed.

"There are no gory deaths, nothing vulgar or violent," says Gail. "Everything's always funny. It's a game, remember. You're supposed to have fun."

The real fun begins when guests (either individually or in small groups, depending on the size of the party) bombard the characters with questions, bribe them for answers and information with Murder Theater "money" and banter among themselves about which tips are pertinent and which, poppycock.

At the recent performance of A Vanity Case, one table of overly

zealous sleuths tried to entice a hotel waiter to "steal" some unattended Murder Theater money so they could increase their bribing power. Another group asked a character to empty the contents of her purse on the table — all in the name of fun-loving detective work, of course.

"We try to anticipate every possible question the audience could ask," says John. "We do it among ourselves ahead of time so the actors know their characters inside and out. We really grill them about 'themselves'."

After ample time for questioning the characters, the amateur Columbos and Maddie Hayeses submit their solutions to the murder. The killer confesses during a final scripted scene, and those who cracked the case get awards.

It's a far cry from a stuffy cocktail party where the only intrigue lies in taking bets on which guest will arrive fashionably late — and fitted in last year's gown.

Call Gail at 845-2651 for more information about staging a comedymurder at your next private party or benefit. It could even take place in the library with the lead pipe. But don't expect Gail to give you a clue about "whodunit."

#### Sea Dogs: Carry-out for Boaters

**B** oaters traveling the Intracoastal Waterway near Jupiter have found they don't have to go ashore to get a hot lunch.

The reason is Sea Dogs, a 30-foot pontoon boat owned by William Parker of West Palm Beach and operated by Parker's friend, Dana Hagan.

It's the seagoer's answer to carry-out cuisine.

Stocked with two 10-pound boxes of hot dogs and a large cooler filled with a variety of soft drinks, Hagan opens business around 10 a.m. on Saturdays and Sundays, floating in a no-wake area near the old Chamber of Commerce building. Soon, the smell of steaming frankfurters drifts down the Waterway, and customers begin pulling up alongside Hagan's outfit.

Hagan toils over a portable stand that looks like it should be wheeled down an aisle in a baseball



AICHAEL PRICE

park, instead of bobbing gently on the Sea Dogs' deck. Chili dogs and sauerkraut dogs go for \$2.50, while for \$2 customers can get a hot dog with their favorite dressings.

According to Hagan, Parker bought the boat from a friend, who apparently didn't think the business could stay afloat. Hagan, a heavy equipment operator during the week, said his business — which averages about 100 hot dogs sold each Saturday

and Sunday — has proved that idea was all washed up.

Customers agree.

"I think it is so convenient to be able to pull up and get a soda and a hot dog," said Bob Ward of Singer Island. "A lot of time it's inconvenient pulling up at a dock and you take up slip space."

Or as Jim Jacoby of Jupiter put it, "This is America. Where else can you buy a vehicle for thousands of dollars so you can get on the water and buy a hot dog? It's a neat thing."

#### See You Later, Alligator

Cleo Burile, the assistant pro at the Lake Worth golf course, has lost a "friend."

It's Cyclops, the easy going, nine-foot alligator, who until recently, made the small pond that abuts on Lake Worth's 18th green, his stamping ground. Why the name Cyclops? Some of the local golfers decided on the nick-



REBECCA BARBIEF

#### Stylish Treatment for Stars' Crowning Glory

R eny Bessa Harper knows that Lawrence Olivier isn't called "Sir" for nothing . . . It seems that when she was coloring Olivier's hair for "Marathon Man," he went out of his way to be a real gentleman.

Although the Oscarwinning actor was not feeling well that day, he made a special effort, after he was dressed, to return and personally thank Reny.

Reny had been an Olivier fan since she was just a child in Brazil.

It's a good thing for Reny that she wasn't star struck as a rule because she treated dozens of celebrities in New York when she was a hair treatment specialist at the Private World of Leslie Blanchard.

She says Barbara Walters has "very good hair" but doesn't talk much. Apparently Barbara saves it for television.

Another big on-screen talker who doesn't say much when her scalp is being massaged is comedian Joan Rivers. "She's very quiet," says Reny.

You'll be relieved to know, however, that Shelley Winters is not quiet. "She talks all the time and she's really funny."

Other celebrities that Reny has given the treatment to include Cheryl Tiegs, Carol Baker, Candice Bergen, Joan Fontaine and literally all of the Ford models.

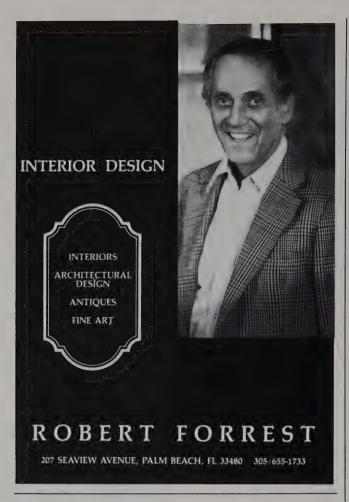
She has the exclusive right of sale from Broward to Martin County for the Rene Furterer personalized hair program. Reny works for Enzo's Hair Salon in Palm Beach and is a very charming lady. After all, she charmed Sir Lawrence and he's been treated by the best of them.

name, a fitting one in view of the fact that this alligator, like the Greek mythological figures of old, has one eye.

"Cyclops was a sort of mascot around here," he continued. "Until recently, he would spend most of his time minding his own business. You'd usually see him emerging from the pond at noon to sun himself."

Burile explained that it became necessary to remove the alligator — he had grown too large.

The decision to remove the apparently introverted reptile was made by Bob Metzler, the Director





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of Golf of the Lake Worth layout. The alligator, originally a modest-sized fivefooter when he arrived six or seven years ago, had added at least five feet to his length.

Metzler concluded the alligator had to go because his desire to roam increased with his size. During the latter stages of his golf course stay, he had been found in the parking lot a few times. It was felt anyone coming upon him suddenly might be "scared to death."

"It was a sad day when I saw Cyclops

leave," lamented Burile. "I really had enjoyed watching him. But along came those fish and game people. They threw a lasso around him and tossed him into their van. They told me that they were going to release him somewhere in the Everglades."

At the golf course, there's been lots of joking speculation about how Cyclops, accustomed to the suburban-like society of Lake Worth, is going to fare out there in the wilds.

"After all," one of the golfers observed. "He's going to be among strangers."

# Keeping a Trainer on His Toes

S he glides effortlessly under the crest of her mother's stomach, then nibbles at the fins of her mother's companion. She agitates the others into a chase, then jumps up in the air. Her lithe, 850-pound body pirouettes once, then twice, before falling back to the water.

She is Baby Shamu, the first killer whale born in the care of man and, more obviously, the undisputed crown jester of Sea World's effervescent pool shows.

Thad Lacinak, assistant curator of animal behavior at the Orlando amusement park, has the charge of studying and teaching Baby Shamu.

"She's a wily one," he says. "Baby Shamu has more energy than a locomotive. She never stops; always thrashing about, playing, aggravating and enticing the others. Baby

Shamu had added a whole new meaning to the word 'impish.' "

Baby Shamu continuously confounds Lacinak, even though he and his 34 trainers have studied hundreds of other mammals during his 13 years at Sea World.

"I used to always say that none of our pool shows are exactly the same," says Lacinak. "With Baby Shamu in the corps of players, that's never been more true. The music is generally the same and the acts are arranged in the same order, but with her even the most disciplined player can be reduced to instinctive actions of mirth and madness. You never know what's going to happen. She once taunted and splashed the sea lions and otters so much that they played the wrong tunes on their horns."

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Left: Sarah and Andrew don matching caps at a clay pigeon shoot near Chester, England. Photo by Francisco Dias, SYGMA.

# Fun-loving FERGIE

Palm Beach County
Is Her Stomping Ground

By Linda Marx

Prince Andrew's new bride is a bloody good egg with a past, a present and a future as the Duchess of York.

Like her pal, Princess Di, the former Sarah "Fergie" Ferguson, 26, seems to have jumped out of the pages of a Barbara Cartland novel into the arms of a charming prince. And, just as shy Diana Spencer had to be preened and primed for Buckingham Palace before she married Prince Charles, pretty-as-a-milkmaid Fergie — a liberated lady who has lived with at least two men before marrying Prince Andrew — has been under palace pressure since her engagement last March to change into a royal princess.

"I'm much looking forward to carrying out whatever I'm supposed to do," she cooed. Palm Beach's Maggy Scherer, who met Fergie at Wellington several years ago, believes that "Sarah is a lovely girl and a perfect princess."

Yet, Britain's fair lady was reluctant to give up her job as London director of an international publishing company in favor of palace-preferred charity work. Fergie likes to have her own paycheck because it makes her feel



Andrew and Sarah's romance flourished in the media limelight.



Left: Designed by Andrew, Sarah's engagement ring is stunning. Right: Model Katie Rabett (center) was considered "unsuitable."

determined and independent. She reportedly tried to negotiate the price of a \$7,500 gown with Zandra Rhodes, assuring the designer of free publicity. Rhodes, however, explained she didn't need the publicity: cash please.

So Fergie put off payment until recently — until she had shed some of that commoner independence for the royal checkbook.

She was pressured to exchange her German BMW for a British Jaguar and her worn leather bomber jacket for sober suits and matronly evening gowns. In formal portraits of Sarah and her dashing 26-year-old prince, Fergie's freckles are hidden under pancake makeup, her red hair is swept up, Queen Victoria-style, and her proper satins could have come from the closet of the queen Mum.

It's hard to imagine the same girl, clad in loose shirts and baggy jeans, running through Palm Beach Polo greens while visiting her mother Susan and her rugged polo-playing stepfather, Hector Barrantes. Or barefoot, with a floppy blouse covering the top of her teeny weeny bikini during a holiday on Antigua with Florence Belmondo, just a month before her wedding. Or

Right: Pretty-as-a-milkmaid Fergie has been preened and primed for her new role as Duchess of York. Below: Sarah's mother Susan and stepfather Hector Barrantes visited Palm Beach Polo last season.





tripping on her office steps in London. Or wearing the same checked skirt, white blouse and blue jacket twice in the same week.

"There isn't a charm school for princesses," a member of the royal household told the *London Daily Express*. "The most important thing is to calm her down, as we had to calm Diana down . . . Everything has to be more discreet."

Thus, the ebullient girl's girl, with genuine blue blood (Sarah is a descendant of King Charles II and his mistress, Lucy Walters), has found that life in the palace isn't all that Barbara Cartland created it to be. "When Sarah comes back to the palace after a shopping trip," related another palace worker, "she can't just drop her packages on the floor, kick off her shoes and collapse with a cup of tea.

"When she first moved in, she found the staff scurried around picking up after her and now she feels guilty about creating work for them and tries to be neat. She is used to doing everything for herself and thinks it's a pain ringing for a footman to notify the kitchen a

quarter mile away when she wants afternoon tea."

Fergie's father, Maj. Ronald Ferguson, a cavalry officer and Prince Charles' polo manager and friend, defends his daughter by insisting she's a sporting girl. "She's tough," he told reporters. "She likes the outdoor life, and I have no doubt she'd prefer to live in the country... but I think she can cope with whatever comes her way."

Indeed, father knows best, After all, in 1973, he was forced to raise both Sarah, 13, and her sister Jane, 15, on his \$2.5 million estate in Dummer, Hampshire, when their beautiful society mom decided to write her own Harlequin romance. Swept away by romantic polo player Barrantes, restless Susan Fitzherbert Wright left her two children and her 20-year marriage to elope with Hector to his 30,000acre pony ranch, El Pucara, near Buenos Aires, Argentina. Ensconced in the pampas, Susan and Hector live happily ever after.

Moreover, Barrantes is hired each season by wealthy amateurs (such as Palm Beach's Alan Scherer) to bolster their polo teams, and the couple live a life that authors Cartland and Jilly Cooper like to immortalize: speeding horses, frenetic matches, storybook landscapes, green-and-white-striped tent parties, civilized mint juleps in sterling silver pitchers, society-polo pours, and constant transatlantic travel on the polo circuit.

Publicly, Fergie's father Ronald, now married to Susan Deptford, the daughter of a wealthy farmer, has said the estrangement did not adversely affect little Sarah. But privately he has been far more bitter.

"That woman, you must remember, deserted her children," he told a close friend. "Sarah never forgave her mother for walking out on them. The scars will be there forever."

But there's no denying that Sarah worships her 49-year-old mother, who has a face and figure any woman would kill for. Even Susan No. 2 admits the kindly redhaired Fergie loves her blood mum. "Sarah is very close to her mother but she also went out of her way to

Sarah's father, Major Ronald Ferguson, accompanied Prince Charles to Palm Beach Polo in 1980.



Appearing at the Royal Ascot races, Koo Stark maintained a very low profile.



make me feel welcome," the stepmother said.

Over the years, Fergie has visited her mom and Hector during winter polo seasons here at Wellington, and the two gals were inseparable.

"They hardly ever went to Palm Beach," observed an insider. "They stayed together, close to the polo fields, and seemed to entertain themselves around the stables. They hosted luncheons and parties for other polo people. They're quite a tight bunch, you know."

And the Barrantes are quite popular at Palm Beach Polo because they are so friendly and down-to-earth. Hector, 47, is a top five-goal player and Susan is the doting wife.

Friends say Susan, who wears

Continued on page 68

# Keep Your Eye on Eddie

A Prince Forever but a Bachelor for How Long?

What about Prince Edward Anthony Richard Louis?

Eddie, as his fellow Cambridge University alums call him, is far removed from the throne (fifth in line) and doesn't have a Koo or a Falkland Islands on his resume. But the youngest and only remaining single brother seems to prefer his relative anonymity.

Eleanor Weightman, however, the diminutive girlfriend of the 22-year-old prince for the last two years, is no secret to the British press. Nor is Eddie's pet name for her. Eddie calls her Munchkin because she's so small.

Word has it that Miss Weightman, a classmate of Eddie's from Cambridge, is athletic, outdoorsy, and a hit with the royal family. Like Fergie, Miss Weightman is a commoner. Her father is an affluent executive.

The 22-year old Eddie is reportedly a regular good chap who played by the rules at college. With a handful of 10-pence pieces, he used to head for the laundromat and do his own laundry. He stayed away from the bars in college, and ate mostly on campus.

He's reportedly "serious and studious by nature," compared to his older brother the Duke of York, members of the British press have told us. But then again, that was before Andy and Fergie's wedding, when supporter (best man) Eddie showed the world his prankster side. He attended the bridal dinner wearing a sling on his left arm and left with a sling on his right arm.



Royal family observers are speculating that Prince Edward, who was graduated from Cambridge, may be the first monarch's son to get a commoner's job. His friends from Cambridge, who are reportedly protective of him, think he might go into law or accounting after his three-year commission in the Royal Marines is up.

— Wendy Keeler



# Ellesse Sports Collection

## Minimal Lines, Maximum Chic





Above: Provocative wrap skirt with V-neckline and drop sleeves combines silk and suede in these Ellesse separates.

Left: A black silk overblouse is embroidered with suede and tops a slim black leather skirt.

#### By Betty Yarmon / Photos by Kim Sargent

llesse, in its elegant new Worth Avenue boutique, already is making fashion waves with its exclusive collection of Italian sports clothes, fashions with minimal lines and maximum chic, done in the finest fabrics — soft supple suedes, sensuous silks, smashing wools — all in classic, but sculpted lines.

The Ellesse story began 20 years ago in Perugia, Italy, when Leonardo Servadio revolutionized

the active sport market with his ski pants. He went on to launch expanded sports collections, bringing his sports fashions to the United States in 1980.

Committed to "beautiful apparel for people who appreciate a certain quality of life," Ellesse has two U.S. boutiques — Palm Beach and Newport Beach, Calif.

These fall Ellesse fashions were photographed at The Brazilian Court Hotel, one of Palm Beach's original small luxury

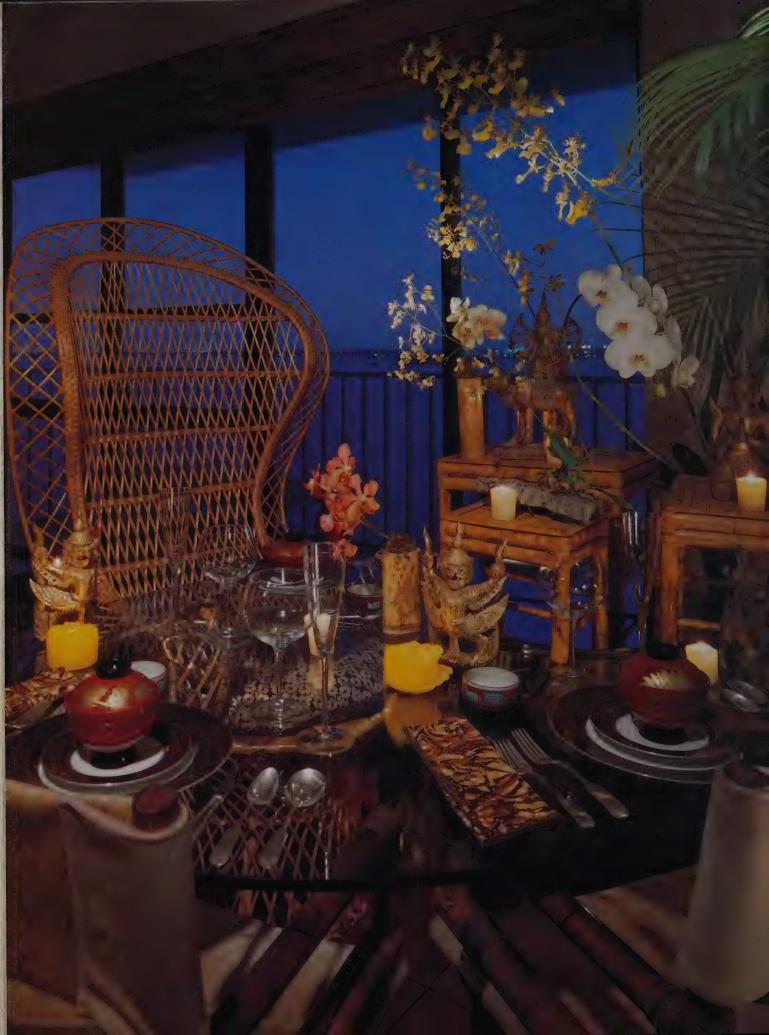
hotels, built in 1925 in the low, rambling Spanish style. The Brazilian Court Hotel was completely and artfully restored in 1984-85 in an extensive \$8 million renovation. Always a sanctuary for the rich and famous, it has housed such notables as Cary Grant, Alistair Cooke, Christopher Plummer and Richard Nixon.

Model Deborah Frazier's make-up was created by Diana Altwein, her hair was coiffed by Edward Fleming, both of Elizabeth Arden, Worth Avenue.

All fashions are by Ellesse and are available in the Worth Avenue boutique.







# Changing Perspectives, Mastered Illusions

High Above Biscayne Bay



Above: City lights add to the excitement of a Miami high-rise designed by James Merrick Smith and Hal F. B. Birchfield. A wicker recamier by Willow and Reed and calfskin-covered directors chairs by McGuire create an inviting conversation area. Opposite: Candlelight, orchids and exotic table settings convert a mini-work center to dining when director chairs pull up to the cantilevered glass desk-table by Knoll International.

#### By Doris Kidder Johnson / Photos by Hal F. B. Birchfield

Interior designers James Merrick Smith and Hal F.B. Birchfield have mastered the technique of making a tiny space appear limitless as it captures the drama and excitement of its surroundings. High above Biscayne

Bay, the apartment has less than 1000 square feet of floor space, but it embraces endless views of both the bay and the ocean, the Port of Miami and the city itself.

"Three mirrored panels, set at imperceptible angles, give the illu-

sion of changing perspectives as one moves about," says Smith.
"It's a great tool for making a small apartment seem larger." Another illusion is created by a series of columns and shelves used to camouflage an unattractive air-condi-



Above: Mirrored panels, used to make the tiny space appear larger, are angled to reflect a panorama of water and city views. Oriental rugs, bamboo shades and wicker chairs enhance the tropical island ambience. Right: A series of columns create a backdrop for the seating arrangements and disguise an airconditioning unit. The sofa is by David Edward, Ltd. Fabrics by Boris Kroll.





# A tiny space appears limitless as it captures the drama and excitement of its surroundings



tioning unit. The columns serve as a backdrop for a seating grouping and create the effect of a small hallway to the bedroom.

The owner's solution to business interests which require frequent travel is to have several smaller homes strategically located to serve both as mini-offices and comfortable residences. "He dislikes conventional dining rooms," explains Smith, "thus the cantilevered glass table serves as a work center during the day and a dining

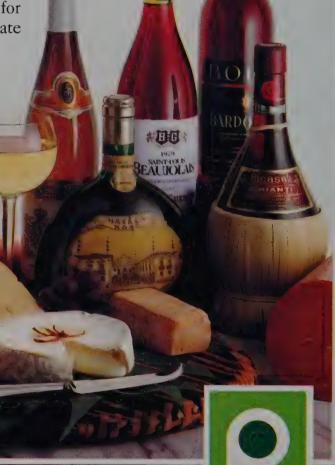
table for evening." Keyed to the owner's interest in cooking is a kitchen full of gleaming copper pots which has been made part of the living area. By replacing a wall with an archway and carrying hardwood floors and Oriental rugs from the living area into the kitchen, food preparation is staged as an art form. Cabinetry and counter tops are finished in brushed brass to complete the focus on exotic cuisine and gracious entertaining.

Above: The bed is placed at an angle using a triangular-shaped upholstered headboard and an antique carved screen to turn the room toward the view of cruise ships passing in the night. Bedspread fabric is by Lee-Jofa. Bamboo chairs from Kwan Yuen.

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Left: The Library of the Boca Raton Town Hall is filled with volumes and artifacts of South Florida history. It seats 24 to 30 for dinner while the hall can accommodate 200 people for a party or reception. Table linens by Kassatly's and flowers by Pranich Snyder. Above: Guests enjoy the beauty of the West Palm Beach skyline from the deck of the Empress of Palm Beach. The ship can accommodate up to 500 for cocktail parties and 300 for dinner/dance cruises.

# Stylish Spaces for Memorable Parties

By Bernadine Clark / Photos by Michael Price

our guests will forget that the flamenco dancers didn't show. They won't remember your Richilene gown or whether those were gardenias or lilies of the valley on the tables. They'll even be fuzzy about dessert. But ask them WHERE they've attended a memorable party, and they'll tell

you. A sense of place is *that* important. It's the way many people remember parties and often the reason they attend.

I've recently combed Palm Beach County in search of party places, consciously avoiding backyards, pool decks, restaurants,

Continued on page 55

ake any group of individuals, and it's a fairly safe wager you can guess which were born and raised in the United States. You need simply observe how they eat — with nary a word spoken!

The distinguishing habits of the American diner begin right at the table, with the dining utensils themselves. Albert Bouilhet, chairman of the French silversmith company Christofle, explained trends in flatwear as well as the differences between American and European designs.

"Until recently," noted Bouilhet, "Americans preferred the place- or luncheon-sized flatware, with forks and spoons much smaller than the dinner size preferred by the Europeans. When we came into the U.S. market 25 years ago, we were told the dinner-sized flatware was unsellable. Now more people prefer the dinner size because the plates have grown in dimension. Place-sized flatware looks ridiculous next to that larger-sized china," he added.

Although the sizes vary within the industry, the dinner-sized flatware marketed by European manufacturers is approximately one inch longer and proportionately wider for balance than the place- or luncheon-sized flatware. American manufacturers have adopted the European luncheon size as their standard dinner size.

In a country known for its sometimes flashy inhabitants, it's not really surprising that those same inhabitants would prefer elaborate and baroque designs on their flatware. Europeans, on the other hand, opt for plainer, more simple designs, said Bouilhet, fifthgeneration descendant of the famed silversmith family. Christofle entered the U.S. market with and continues to offer patterns plainer than those of American manufacturers.

"Americans also use individual pieces that the Europeans do not, such as the salad fork and the iced tea spoon . . . Europeans drink

Continued on page 52





Top: Featuring American-sized flatware by George Jenson, this place setting is one of many styles available at Neiman-Marcus.

Above: In contrast, this European-sized flatware by Christofle is approximately one inch longer and proportionately wider.

This Place Vendome setting features an innovative flat-bowled sauce spoon for use with Nouvelle Cuisine.

Courtesy of Isabel's, et cetera.

TRENDS IN FLATWEAR

By Debora Browning





Top: High tea is experiencing renewed popularity at several Palm Beach locations. The Bistro at Cafe L'Europe (pictured here) serves tea at 4 p.m. every afternoon during the winter season. Fashions courtesy of Saks Fifth Avenue's Adolfo Boutique, opening in October. Above: At a theme party, the Fractured Fairy Tales Ball sponsored by the Young Friends of the Red Cross, Prince Charming samples the garden of vegetables offered by Mary of "quite contrary" fame.



Baked potatoes are out. Pasta is in. Veal is fashionable, but don't dare serve prime rib. Heaven forbid a salad with iceberg lettuce. Radicchio is a must, or at least Bibb. Anything with caviar will do. And please don't forget the raspberries!

That's the word from caterers and hoteliers serving South Florida. Just like styles in clothing or cars, trends in foods come and go.

And what's in this year? According to Palm Beach County's finest hosts, it's spa cuisine, parties with a motif and afternoon soirees.

#### MENUS GO LIGHTLY

Americans obsessed with how they look espouse the anthem, "you are what you eat." So even at parties, the food reflects today's trends — fish, fowl and lots and lots of fruits and vegetables.

Ruth Potter, a Boca Raton caterer, says in the last 10 years she has seen dramatic changes in what her clients want. A decade ago people asked for cocktail parties with "heavier" foods such as finger sandwiches and canapes.

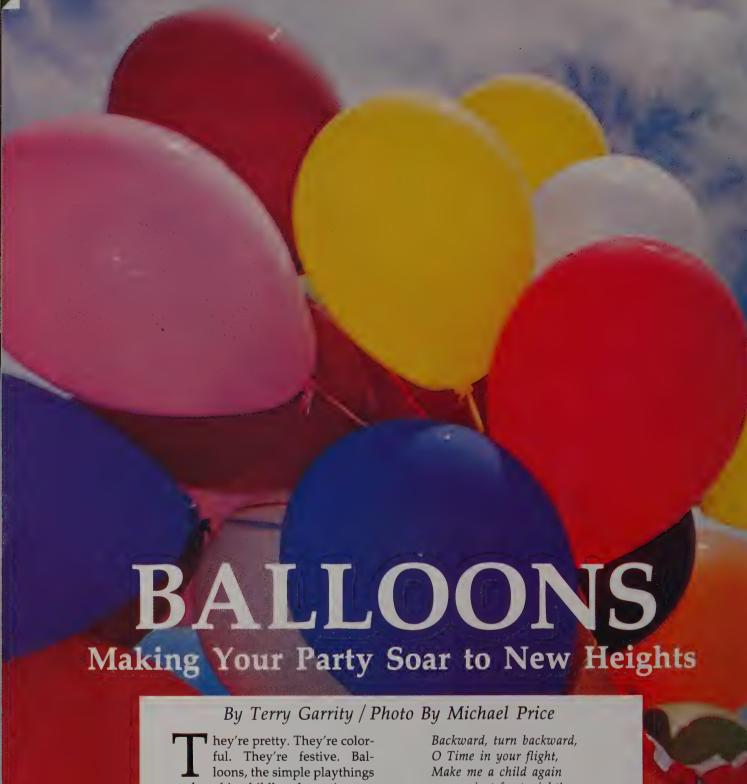
"We served things in crust for hors d'oeuvres and pates. Everything was heavy. We had turkeys and chickens, things like salmon coated with aspic. I talked about a fresher and newer look. Nobody was listening," she says. "Now people want things fresh and marinated."

Typical entrees 10 years ago were items such as cold duck filled with duck mousse, lobster mousse or prune-stuffed pork with apricot dressing. In contrast, Mrs. Potter says, today's counterparts would include plain poached salmon with cucumber, plain sliced lobster tail, marinated trout and cold shrimp.

Desserts have gone from such delights as French pastries, bananas Foster and cherries jubilee to lighter petite pastries and strawberries dipped in chocolate.

Pasta is a popular first course. Much in demand is angel hair pasta with pesto. Often served as a main course are fettucini carbonara (pas-

Continued on page 53



we loved in childhood, continue to enchant us as adults. Even the most world-weary, jaded person feels a lift—an anticipation of pleasure upon entering a room full of shimmering, floating balloons.

They give us the illusion that a magical evening is possible by answering our inner longing to occasionally put aside the mantle of adulthood, as in the Elizabeth Akers Allen poem:

just for tonight!

Professional party decorators recognize the importance of tapping into the child within us and often use balloons to create fantasy party rooms that entice us into having a marvelous time. The child within Palm Beachers is being catered to increasingly, for balloons are "popping up" more and more at galas and private parties.

Most hosts and decorating



committees call upon the services of such pros as Bruce Sutka (The Red Cross Ball), Yvonne Zarza of Baalloons Above the Palm Beaches, or James Trainer of Frost Illuminating Inc. All are experts at using balloons to conceal architectural defects, disguise tent poles, lower ceilings, alter traffic patterns, make huge barn-like areas intimate and turn dull rooms into showstoppers.

Balloons lend themselves to inventiveness, making an amazing variety of decorating concepts possible. Today there are balloons shaped like grapes, teddy bears, hearts, Christmas trees, sea shells, bells, ghosts, fish, cat heads, Hershey kisses, stars, flowers, lips, Nativities, frogs, elephants, unicorns, ducks, praying hands, bar bells, even skunks.

Decorative balloons fall into two general categories—Mylar and Latex. The Mylars are silver mirror or picture balloons imprinted with colors and messages such as "I Love You" and "Happy Birthday." Mylars are tough-skinned and tend to be cute and/or sentimental floating greeting cards. In Palm Beach, they are used mostly for informal adult celebrations and children's parties and as business gifts.

The Latex balloons are the party planner's delight because they can be turned into a variety of sculpted forms—arches, canopies, pedestals, chandeliers, trees. Latex balloons are either clear or opaque and range in size from 3 to 30 inches. The 9-inch, 11-inch and 16-inch are the most used.

Margaret Donnelley, chairman of the decorating committees of several charity events, has been dubbed "Queen of the Balloons" for her innovative use of the colorful globes. Every party she designs carries her balloon trademark. "They are so exquisite, so joyful," she rhapsodizes. "I use balloons because they inject so much happiness into an affair."

Using balloons, Ms. Donnelley has created archways, rainbows, waterfalls, Christmas trees, dramatic table centerpieces, even a cowboy. She's fashioned whole walls of balloons in complementary or sharply contrasting colors to successfully transform impersonal ballrooms into magical theme settings.

Color is a big plus for balloons. Manufacturers have begun to augment their lines of traditional balloon colors—red, yellow, blue, green, white, orange—with increasingly sophisticated palettes. The buyer can now choose such fashion tones as lilac, peach, wintergreen, turquoise, clear, black or brown.

For "The Gulfstream Affair" dinner dance at the Gulfstream Hotel, 1,500 translucent 11-inch balloons in Palm Beach pink and starlight fuchsia created a romantic glow throughout the adjoining pink and green candlelit rooms. For the Palm Beach Opera Guild "Roaring '20s" party at the Royce Hotel, black, white and clear balloons accented the black and glitter-gold decor.

The decorators at Something Special (21310 St. Andrews Blvd., Boca Raton) are also using a lot of black and white and clear balloons lately. For a party with a black/white decor, they just made an 80-balloon entrance arch. Alicia Sclafani says that their newest "sculpture" is a clear top hat which holds a bottle of champagne that has balloon bubbles erupting from it.

Beth Kaprelian of **Balloons For All Occasions** (Del Mar Shopping Village, 7034 Bera Casa Way, Boca Raton) reports that customers are asking for pastels, and that thanks to the nighttime TV soap opera, "Dynasty," balloons within balloons which create an interesting multi-color effect, are the newest trend in South County.

Christopher James of Christopher's Creative Designs (1429 10th St., Lake Park) just designed a Las Vegas party using sapphire blue and clear balloon columns interspersed with Mylar streamers, which were arranged around a dance floor that contained a water-

fall. Favored color themes for less glitzy parties in North County are peach and clear and blue and yellow. Hostesses are requesting balloons that light up, balloon columns coming down stairways and balloon rainbows.

James Trainer of Frost Illuminating Inc. (730 Belvedere Road, West Palm Beach) loves being a balloon decorator. "Balloons bring back my childhood. I used to cry when one would fly away or die. Now I have all the balloons I want." He is convinced the trend for balloon decorating will last. "They're really in and will continue to be because they make a room."

Yvonne Zarza of Baalloons Above the Palm Beaches (400 Village Blvd. and 322 S. Olive Ave., West Palm Beach and 112 N.E. Second St., Boca Raton) is one of the most original balloon party designers. She does the usual arches, garlands, columns and child and adult theme parties, but she stands alone in her cleverness with centerpieces and filled balloons. She has filled balloons with live, long-stemmed flowers, toys, jewelry, party favors, messages and confetti that explodes around the room when the balloons are popped.

One of her most popular items is the invitation balloon float. This is hand painted (or the message can be enclosed inside), with the host's name, date of party, place and time. The balloon float is then personally delivered to the prospective guest three days to three weeks before the event.

Yvonne's most talked-about centerpiece is her "gold-fish bowl" creation. She fills a large, clear balloon with water and live goldfish (leaving air space), seals the balloon and places the "bowl" on a round mirror, which is surrounded by votive lights. She cautions that this spectacular centerpiece is very short-lived, however . . . six hours maximum . . . as the fish will die if kept cooped up without fresh air for a long time.

Animal lovers need not worry. Yvonne has never had to hold a



\$20.00. Which some say is a small price to pay for a Scotch which has been made in the same unique way since 1747. A 12-year-old single malt Scotch with a smoothness and unique character that is unsurpassed to this day. All of which could explain why people are so strangely possessive about The Glenlivet. Which is a pity. You might just have to buy a bottle of your own.

THE GLENLIVET. JUST SLIGHTLY OUT OF REACH.

goldfish funeral. And the fish aren't unhappy in their temporary Latex home. "The goldfish enjoy watching the people and have as much fun as the guests at the parties," she insists.

Don't try to insert goldfish or other sizable objects into balloons without professional equipment. The staff at Baalloons Above the Palm Beaches will work with you on the proper stuffing technique.

Betty Kerwin at Balloon A Basket (1211 S. Congress Ave., West Palm Beach) says, "We have a very small shop, but we can do big things." To prove her point, she challenges clients to allow her imagination to really let loose. Someone has, for she is creating an 18-foot Christmas tree in green balloons, dotted with small balloons in many colors as ornaments. To go with the tree, clients can have balloon candy canes made up to 10feet tall. The stripes are created with rows of tightly packed red and white balloons encircling the cane.

For an American Heart Association black-tie dinner at The Breakers, Balloon A Basket designed centerpieces replicating the balloon from *Around the World in Eighty Days*. The red and white net-covered baskets contained color-coordinated flowers.

Such designs as 18-foot Christmas trees and balloon drops, in which hundreds of balloons are released from the ceiling with the pull of a string, are best left to the experts, but artistically inclined do-it-yourself hosts and decorating committees can learn to decorate with balloons and create beautiful effects very easily—and inexpensively.

Most balloon supply stores sell balloons by the gross—144 balloons in a gross. The exception is **Balloon A Basket**, which packages by the 100. Average price per gross of 11-inch balloons, the most popular size, is \$13; by the 100, \$10. Foot-pedal electric blowers can be rented for \$15 a day; clip machines for tying-off balloons run about \$2. Small helium tanks which will blow up about 250 balloons aver-

age \$55. Medium tanks are around \$75 (expect to get up to 500 balloons from these), and large tanks at \$90 will yield approximately 600 inflations.

Before renting any equipment, you should do a layout of your balloon decor, figuring out how many balloons you will need and the number that will be filled with air and helium.

Since balloons cost so little, the beginner would do well to overbuy. Most people underestimate the quantity of balloons necessary to cover a ceiling, line a wall, outline a door, etc., and you can count on a few defective balloons in each bag and some breakage due to overfilling and handling.

You will use air-filled balloons for stringing and coming down from the ceiling. Helium will make

Balloons transform an impersonal ballroom into a magical setting

balloons go up. (Remember that you will need ribbons to attach to helium balloons if you want to keep them from going up, up and away.)

Air-filled balloons which you tie by hand will last up to one month; however, if you use the convenient clip tie-offs, you'll be lucky if the balloon stays inflated for a week.

Helium-filled balloons stay aloft only about six hours, so they must be blown up and put in place just a short time before the party begins. The smaller the balloon, the more quickly it will droop.

Here's a big caution from the experts: Don't plan to transport a large quantity of balloons by car, particularly if you are trying to stuff them into the vehicle on a windy day. You'll lose a number of balloons to the breeze, tangle the

strings or ribbons and take a grave risk by driving with side and rear vision blocked. Either blow up the balloons on the site or move them to the party by truck.

The one bad feature about decorating with balloons is the tying. Novices will have ruined manicures and blisters on their fingers by balloon number 25. So round up a number of volunteers, or blow up a few air balloons a day in advance and keep the number of helium balloons for your party to a minimum.

A few professional decorators put Band-Aids on their fingers before tying a great number of balloons. Others just accept the fact that daily balloon tying produces calloused fingers and destroyed manicures.

You will need plenty of time for blowing, tying and be-ribboning or stringing each balloon. Figure a minimum of one hour for each 100 balloons.

Once your balloons are in place, you will want to light them. (If your party is an outdoor daytime or sunny indoor one, this won't be necessary.) Balloons, particularly the opaque ones, become deadlooking under typical commercial lighting. You will need to backlight, pin-point light and perhaps underlight your balloon arrangements. Tiny twinkle or non-blinking strings of lights can also be very effective.

The experts offer these cautionary tips related to lighting up your party balloons. First, never use extension cords, as guests can trip on them. And equally important, keep any candles on tables well away from centerpieces to avoid the risk of fire.

If the idea of coping with a roomful of balloons is more than you want to think about right now, how about treating your guests to the ultimate balloon party — in a hot air balloon!

Several licensed pilots in Palm Beach County are available to take you and your guests up, up and away into the sky blue yonder. Dale

#### **BALLOONS**

Akridge of Al Akridge Balloons (7914 Ridgewood Drive, Lake Worth; 964-1621) has been flying hot air balloons for 11 years. Pete Eberhardt of Balloon Fantasies of the Palm Beaches (P.O. Box 38, Loxahatchee; 793-1036) has been piloting balloons for 15 years.

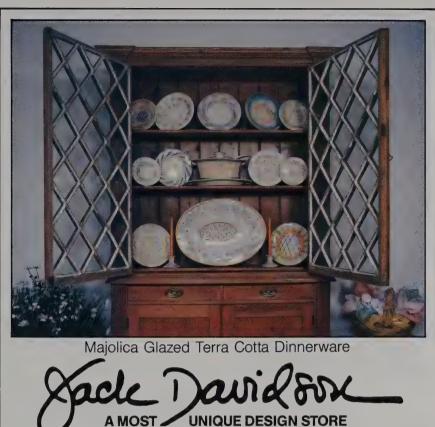
Hot air ballooning is safe. Neither pilot has ever had a mishap; and even people prone to motion sickness have enjoyed balloon riding, as there is no sense of movement in a balloon.

Ballooning is very serene. Very

For the ultimate, ultimate balloon experience, you can always learn to fly your own balloon. And for a mere \$32,000 or so, you can own a hot air balloon and be the decorative conversation piece at others' balloon parties.

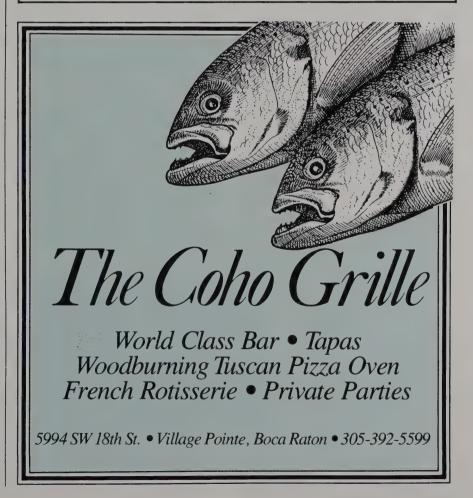
If that doesn't satisfy you, you can always aim for the Goodyear blimp.





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Continued from page 42

wine with meals rather than iced tea," Bouilhet remarked with a chuckle. "Also, the Americans prefer a slightly smaller teaspoon."

Of course, the Europeans have individual pieces that are just as particular — specialized pieces for the proverbial "soup to nuts" meal. In view of the likely possibility that a seafood appetizer precedes the soup, one may choose the appropriate instrument from an oyster fork, a lobster fork or a snail fork.

Bouilhet pointed out that while Americans survive with just three or four serving pieces, Europeans have yet to embrace the idea of multi-purpose pieces. They use such devices as rice ladles, cream ladles, tongs for cubed sugar, cheese knives, ice cream ladles, and two types of gravy ladles. There is even a ladle for boiled potatoes!

Just when you thought your silver service was complete, along comes Christofle with a design innovation — the sauce spoon. This spoon was designed for Nouvelle Cuisine, characterized by small portions that derive flavor from the accompanying sauce. Previously the only way to eat that sauce was to dip bread into it and thus defeat the calorie-conscious purpose of the food style. So, rather than lose the sauce, Christofle silversmiths designed a flat-bowled spoon to scoop the sauce from the dish.

Before this descends into overwhelmingly complex cutlery, take heart. Put your mind at ease in knowing that at no time should a diner face more than three of any one utensil. The butler brings additional pieces of cutlery as they are needed. In the modern realm of formal dining, the flatware on the table when diners are seated should last through the main course. Salad and dessert utensils are brought with those courses.

At a casual dinner, however, always place a fork, knife and spoon. Whether or not the spoon is necessary for the meal, it balances the place setting.

By the way, the custom of turning the blade of the table knife in toward the plate developed to lessen the chances of its being used for self-defense. The silversmiths did catch on — and began signing their handiwork on that side.

Though variations and deviations exist, Bouilhet noted that the differences between American and European dining customs are becoming smaller. More Americans are drinking wine with their meals and adopting the two-handed eating style. In a country concerned with labor-saving devices, it only makes sense that the time-starved denizens save precious seconds by dispensing with the need to switch flatware from hand to hand.

Nor is it just the Americans who are changing their ways. The American practice of placing all the necessary flatware on the table before the diner is seated is gaining popularity in Europe. "By looking at the flatware, you can guess the menu," quipped Bouilhet.



ta with a creamy sauce Mrs. Potter makes with prosciutto) or pasta primavera (pasta with vegetables).

"We hardly do rice or potato any more. Sometimes we have a party with pasta stations, where guests make and mix different kinds. We do a lot of stir-fried vegetables such as snow peas or julienne carrots," Mrs. Potter says.

Except for filet of beef, red meat is rarely served.

"People are more into chicken, veal, duck and quail," says John Sunkel of Palm Beach Catering. "The first course for a nice dinner would most likely be a fish course such as poached salmon or shrimp mousse, seafood in aspic, lobster or caviar mousse or sole in salmon mousse with shrimp truffle sauce," Sunkel says.

Frequently requested entrees are breast of duck with honey glaze, roast quail, saddle of lamb, moisettes of lamb (eye of the chop), veal loin with champagne sauce, and chicken piccata.

Lettuce can be arugula, radicchio, Bibb, Boston, Belgian endive or watercress. Favored vegetables are often a mixture of baby vegetables — aux petits legumes.

As for dessert, Sunkel says, "If you have a lot of courses, you try to keep dessert light. We use a lot of creme brulee, poached pears with lace cookies and baked Alaska.

"There was a span of about four years, perhaps eight or 10 years ago, when people were not interested in food as much. People are back into food now. They're being more careful about what they eat," Sunkel says.

Although sushi and sashimi may be sought after in other parts of the county, Sunkel says there are few requests for them in Palm Beach County.

"Here people do what they individually want. We've served a lot of caviar over the years. People want things that look attractive, but they don't want things to be overdone or overgarnished," Sunkel says.

Debbie Donahue Moisewicz,

catering manager at The Breakers, says, "There seems to be a trend toward more gourmet-style dining, more courses and smaller portions.

"We are serving less liquor and have seen a large increase in wines and champagnes. This year we did a lot more parties where guests picked four types of cocktails — such as martini, Manhattan, Perrier, champagne or wine — and served only that. It makes it elegant," Mrs. Moisewicz says.

A typical dinner party menu served at The Breakers might include a fish course such as quenelles of sole (dumplings), pheasant salad with savory lettuce and raspberry vinaigrette dressing, Orchid River grapefruit sorbet, veal chops, mini-California vegetables and an impressive dessert such as raspberries in a pastry basket or

oin guests sipping teas and dining on berries with creme fraiche

chocolate leaves molded from cabbage with raspberries in champagne sabayon sauce.

"People having the parties want it to be elegant food. They want it to be an experience," says Mrs. Moisewicz.

One of the social balls tried a new party experience this year by seating guests at small cocktail tables instead of the usual large, round tables for 10. According to Mrs. Moisewicz, people liked having to get up to talk to friends, and, too, they avoided being "stuck" with the same people all evening.

"Our menus are geared to casual elegance," says Frank Winter, Palm Beach Polo and Country Club's director of food and beverage.

He suggests a typical light gourmet meal might include fresh

pasta with Madeira sauce with lobster and shrimp, duck consomme, Florida red snapper steamed with black beans and scallions, loin of veal filled with spinach and pine nuts, mustard sauce, assorted lettuces with tarragon vinaigrette, hazelnut mousse with mocha sauce and petits fours.

Other current favorites are duck pate with port aspic, almond soup, rack of lamb, grilled pompano, filet of beef with foie gras and truffles, fresh raspberries with sherry sabayon and ragout of escargot in tarragon sauce.

#### HIGH TEA GOES HIGH CLASS

Not since Boston have tea parties been so well attended. High tea, of course, never really went out of style. But today it is experiencing a resurgence in popularity.

British high tea is one specialty at the Palm Beach Polo and Country Club. Polo players — whether they're English or not — join guests in rehashing the chukkers while sipping herb teas and dining on berries with creme fraiche and crumpets with jam.

At The Breakers, of course, high tea has always been popular. Hotel guests begin finding their seats on the north loggia two hours before the 4 p.m. affair held from December through Easter.

"We've done it always," says Debbie Moisewicz, catering manager. "Our guests really look forward to it and expect it. Many had tea here in the '20s or '30s when they were here with grandparents."

The elegant high tea is served by white-gloved waiters using silver and the finest linens to offer finger sandwiches, crumpets, champagne and tea.

In keeping with the English-country-manor-house style, the Palm Court's restaurant, Le Relais a Mougins, also has "veddy" English tea parties during the season. Guests dine on finger sandwiches, cakes and tea in the hotel's library.

Nor is high tea limited to hotels and clubs. Last November, Saks Fifth Avenue launched the

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season's fashion circuit with a tea. Showcasing the styles of London designer Murray Arbeid, the soiree filled the Epicurean with ladies who dined on finger sandwiches, scones, strawberries and cream, tea and champagne.

Following a lengthy, eventfilled season, Saks' fashion director, Jack Grande, confided the tea was his personal favorite.

Palm Beach caterer George Adler remembers the tea parties of Marjorie Merriweather Post, the late, great Palm Beach hostess. Mrs. Post loved afternoon teas at Mar-a-Lago and especially enjoyed those she gave for the Animal Rescue League.

"We took over our tea sets to use with hers. We served iced tea, coffee, hot tea, orange juice and cookies. Even with orange juice and tea, it was an elegant party in that house," says Adler, whose father founded a catering business in 1935.

Back then, the caterers did not provide the food, but were called in to assist the household staff in homes such as Mrs. Post's. "Mrs. Post had six or eight pantrymen. We helped them make tea sandwiches and served as extra waiters sometimes, " Adler recalls.

#### THEME PARTIES

If the hostess is a dead ringer for Scarlett O'Hara, if the soup is peach and the nuts are pecan, then it must be Tara. Theme parties are a delightful way for hosts to plan events — from the invitations to party favors to menus.

"In Palm Beach where everyone has done everything, we try to come up with something different," says Libby Thompson of Gourmet Galley.

Catering a Bora-Bora barbecue at the home of Virginia Buckley, who had attended one in Tahiti, was a fun change for Mrs. Thompson.Guests, many wearing Polynesian outfits, sampled foods such as sate (beef or pork with a peanut sauce), mini-egg rolls and baked bananas. Each person selected

strips of chicken, beef, pork and vegetables, then gave them to the chef to stir-fry. "It's simple and fun to do," Mrs. Thompson says.

For Curt Gowdy's International Sportsman's kick-off party, foods were geared to each of the locations of the organization's lodges. Everglades foods for the Fisheating Creek lodge featured barbecued boar, alligator tail and fried frogs' legs. Southern foods representing the Stag's Head, Ala. lodge included barbecued ribs, chicken and Virginia ham with biscuits. Conch fritters and a hollowed-out watermelon full of fresh fruits were reminiscent of the Angel Fish Point, Bahamas lodge.

The PGA Sheraton Resort Hotel is fast becoming known for its

People want a different twist on food — they want to be entertained

theme parties, from poolside Caribbean festivals to casino nights with a Wild West or Roaring '20s theme.

Catering director Joe McCarron says international buffets with food stations featuring cuisine of different counties are served for groups of 150 to 600 people. In "Africa," waiters clad in safari garb might serve lion meat, while across the room French waiters offer delicate French pastries. Usually four to eight countries can be "visited" in an evening, with complete dinners available at each "site".

At city parties, guests may sample hot dogs with chili in "New York" or Cajun food in "New Orleans" or Chinese food in San Francisco's "Chinatown."

"What we've noticed is that food and beverage alone do not satisfy. People want a different twist on food. They want to be entertained," McCarron says.

church halls, condo clubhouses and fancy banquet rooms. We've all been to parties there. I was looking for unusual places. Places your guests would likely remember. And I found them.

They're just down the street and off-the-beaten-path. They're regal and rustic, carefree and cultured. Some are humongous for convention-size parties; others are tiny for intimate ones. They're places for kids and corporate presidents.

They're affordable and astronomical, depending on your budget. Whether they're adventurous, elegant, historic or fun, these are places with party potential.

If a location wasn't "set up" for a party or I didn't know what might "work" there, I asked Juliana Corey of Via Flora Productions how she would make it festive. (She and her husband, Rafael, are decor and entertainment designers who create incredibly realistic and beautiful backdrops and settings for every kind of party imaginable — from Renaissance weddings to Miami Vice bashes.)

Each entry in the round-up of party places includes the name of a person to contact for more information. These individuals will give you directions, guidelines, do's and don'ts, prices, times, sizes, exceptions. They'll often help you smooth out the glitches in your party planning.

For now, though, don't fret about details. Put your imagination in high gear and explore the possibilities. Chances are, you'll find a sense of place — just the spot for a party your guests will long remember.

#### **Transformed Spaces**

How about a party in an airplane hangar? It's a perfect setting for a bon voyage bash, an aviation theme gala or a family-style community fund-raiser.

By December or January, Palm Beach County Park Airport on Lantana Road will have one you can rent. The entire airport is undergoing extensive renovation that will give it a pre-Mizner, "early Florida" look. The terminal/administration building will have porches in front and a breezeway reminiscent of the passageways horses used during the old farming days. (This area could be set up for cocktails.) Nearby will be a 12,000-square-foot steel hangar that can accommodate hundreds of people.

"The hangar holds planes, tools and jacks," says Owen Gassaway, owner of Florida Airmotive Inc., operator and manager of the airfield. "But we can move all that out and clean it up for you.



Hangars generally aren't party-oriented, but they sure could be fixed up with a little imagination."

"A M\*A\*S\*H party would be wonderful there," says Juliana Corey. "We could do it up in camouflage fabric, parachutes and netting. We'd set up long tables in a mess-hall style. We could bring in old planes and jeeps, maybe even pitch tents. There are lots of possibilities with a building that large."

The decorating, catering and valet parking is left up to you. "We rent you the space," says Gassaway. "If you're a good customer of the airport, you might get it for a nominal fee. If we don't

know you, you could probably rent it for \$1,000."

The hangar will be available for evening rental. Keep in mind the facility is neither heated nor airconditioned.

Florida Airmotive Inc., Palm Beach County Park Airport 2633 Lantana Road, Lantana, Florida 33462. (965-6400) Call Owen Gassaway.

Gliding side-by-side to the dance music, they could have been Ginger Rogers and Fred Astaire. They were *that* smooth. Then suddenly, the colored lights and spinner strobes began pulsating to the beat of "Stayin' Alive." And the dancers' long strides were punctuated with kicks and twists.

Was it the grand ballroom of a large hotel? Guess again. This was **The Palace** in Lantana; and these dancers wore roller skates!

Program director Janice Nick was showing me the variety of music and lighting the facility offers for private parties. The Palace skating rink has 14,000 square feet of beautifully maintained hardwood floor — perfect for roller skates or dancing shoes.

"We're an entertainment center as much as a skating rink," she says. "This is a place to have fun. And besides that, skating and dancing are great for your heart."

The Palace looks like a great place for a party — anything from a neighborhood block party for 75 to a community fund-raiser for several hundred, a corporate holiday party or a high school dance. The facility is available for rental on Monday and Tuesday evenings at \$2 to \$4 per person (the more guests you have, the less the cost per person). It's \$3 a head for fund-raisers with the first \$150 going to the rink, the second \$150 going to the organization and a 50-50 split thereafter.

The Palace supplies the disc jockey and the music (videos, too, on a large screen at one end of the floor) and the skates if you're hosting a skating party. There's also room for live entertainment. Use The Palace's snack bar (nachos, pizza, soft drinks) for casual or family parties; or arrange your own catering for a formal evening.

The Palace Entertainment Inc., 6016 Old Congress Road, Lantana, Florida 33462. (967-0311) Call Janice Nick.

You think sit-down dinners are boring and black-tie auctions, stuffy? Put a little drama in your charity fund-raiser. Here's a way to treat your guests/potential contributors to a night at the theater, a cocktail reception and a chance to meet the cast.

"We have groups, private individuals and clubs rent out the theater. They essentially buy out the house for a special performance on Tuesday or Wednesday evening when the house is dark (no regularly scheduled performance)," says Lourelene Fowler, director of audience development at Florida Repertory Theatre.

The theater seats 362 people; you can "buy out the house" for \$3,077. If you want to, in effect, coproduce the show with Florida Rep, your company or organization may want to "buy out the house" for \$5,000. Then your clients, members or employees come to a performance; your name appears on all theater releases for that particular show; and you get a full-page ad in the program.

After the show, you stage a cozy wine-and-cheese reception in the theater lobby. Your guests chat with the actors, and you arrange for a tour backstage.

If your party guests are children, you may want to reserve the theater for a children's matinee on Tuesday or Wednesday afternoon at \$5 a head for a minimum of 100 youngsters. Cupcakes and soft drinks in the lobby and a chance to meet the stars will likely thrill those fourth-graders aspiring to Broadway.

Upcoming shows for the 1986-1987 season include: Oliver, Jesus Christ Superstar, 1776 and A Man for All Seasons. If you have your own theatrical notions for a party, you may want to rent the theater without a performance for \$750; it's usually available on Monday, Tuesday and Wednesday evenings. If your party entertainment includes a skit, you must use the lighting and set on stage as it exists for the current show.

Florida Repertory Theatre, 201 Clematis St., West Palm Beach, Florida 33401. (832-6118) Call Lourelene Fowler.

Bouncing balls. Swooshing racquets. Those are the sounds of a party at American Lifestyle Clubs in Lantana. Round up a crowd of energetic guests and get ready to exercise, dance and volley. Your party will come alive in this squeaky clean (it doesn't even smell like an exercise place), red-white-and-blue-decor family recreation and fitness center.

Your guests will have plenty to do. There's a 40-by-20-foot aerobics room equipped with a stereo system, eight racquetball courts, work-out rooms featuring Nautilus and Keiser weights and universal free weights, men's and women's whirlpools, saunas, locker rooms and showers.

When you and your guests have worked up an appetite, relax in the bar and lounge area or unwind on the aerobics-turned-dance floor

According to Fred McAlley, general manager, the club is available for private parties on Saturday and Sunday evenings from 6 to midnight or later and can accommodate between 60 and 125 adults. Rental of the club ranges from \$300 to \$800 depending on the services you request: e.g., a bartender, catering, disc jockey, a staff person to organize a round-robin racquetball tournament and/or supervise use of the equipment, an aerobics instructor, a babysitting service for young children. Racquets are available during the party for a nominal fee.

Young adult parties may also

be arranged. "This can be a place for kids under 19 to have fun in a no-alcohol, no-smoking, no-drug environment," says McAlley. The charge for a "teen-disco" party is \$5 a person; American Lifestyle Clubs provides the music and soft drinks.

American Lifestyle Clubs, 1111 Hypoluxo Road, Lantana, Florida 33462. (586-4420) Call Fred McAlley.

#### **Especially for Kids**

The Children's Gym is a place where kids can be free — to laugh and romp and tumble and sing. The proof is in the watching. I saw a party for first-graders literally rolling and jumping for glee. They later told me (quite emphatically), "We'd like to have a party here every day."

"The parties are great fun," says Shannon Dolan, who, with her husband, Tom, operates Shannon Dolan Dance & Gymnastics in a 3,000-square-foot gym. During the parties, Shannon and other trained instructors lead groups of 15 or fewer children in such activities as aerobic warm-ups, trampoline games and parachute play. I watched the six-year-olds run an obstacle course made up of mats, parallel bars, uneven bars, rings, hoops, inner tubes, balance beams, exercise ramps and other equipment spread around the bright-blue carpeting in the gym. The watchwords were safety and participation.

"Many of the kids have no training in use of the equipment," says Shannon. "So all the games we play at the parties are such that any child at any level of ability can do them. We don't do anything that would embarrass a child. They all succeed. That's part of the fun."

The Children's Gym is available for parties of up to 40 children ages 3 and up on Friday evenings (Friday afternoons for preschoolers) and Saturday afternoons. The cost is \$75 for a two-hour party and \$50 for a 90-minute party of up to 15 children, \$2 for each additional child. There's a picnic table outside

and an indoor area, too, for eating birthday cake, ice cream or pizza.

The gym may also be used by adults, says Shannon. "We had a sockhop here with a DJ and all. We just pushed the equipment out of the way."

The Children's Gym, Shannon Dolan Dance & Gymnastics, Sims Creek Plaza, 1695 W. Indiantown Road, Jupiter, Florida 33458. (747-3646) Call Shannon or Patricia.

Dr. Doolittle would stand up and cheer for this party site. The Dreher Park Zoo has a screened-in pavilion complete with lights, fans and decorative plants — available for parties of up to 100. The pavilion is set off in a shaded area on the zoo grounds and is the site of many a child's birthday party.

A two-hour party for up to 20 children (usually from 1 to 3 p.m. any day of the week) costs \$50,

\$1.50 for each additional child. (You can also make special arrangements for an after-hours party.) Bring your own food, drinks and eating utensils; the zoo provides tables and chairs.

Included in the party price is use of the pavilion, zebra table cloths, zoo balloons, Freddy-the-Alligator stickers, Dreher Park Zoo stickers and zoo-related games such as "Pin the Tail on the Hippo" and "Animal Bingo" led by a zoo staffer. At the party I attended, 5-and 6-year-olds took turns playing zookeeper. They "fed" a cardboard hippopotamus by throwing a peanut-shaped bean bag into its mouth. Great fun!

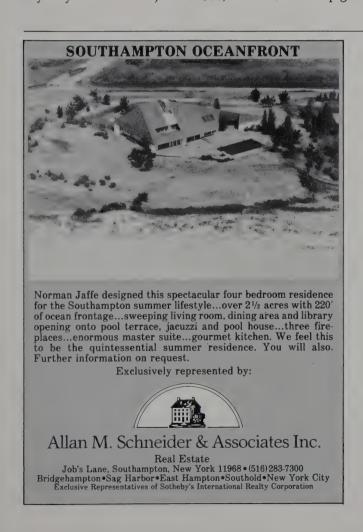
For an additional \$25 the children can literally "talk to the animals" when zoo staffers bring them in for the kids to touch — a rabbit, a tortoise, a parrot, a snake. "And if we have any baby animals at the time, like a pig or a lamb, we'll

bring them, too," says Heather Beebe of the zoo's education department. "We've had parties for 1-year-olds and 12-year-olds. We also had a birthday party for a 45-year old, and we played all the same kids' games. I guess it just depends how young at heart you are!"

Opening up the pavilion for other private uses, Dreher Park Zoo is currently preparing a wedding package which may include use of the pavilion, tables and decorations, a portrait photographer and a horse-and-carriage ride for the bride and groom.

Dreher Park Zoo, 1301 Summit Blvd., West Palm Beach, Florida 33405. (533-0887) Call Heather Beebe.

A poster asks, "What do you weigh in jelly beans?" An adjacent sign and 145 of the chewy candies in a see-through box tell you there





are that many in a pound. And there's a scale below so kids can stand up, get weighed and then figure their own jelly-bean total. They can also produce their own TV broadcast with movie camera and microphone at station WKID.

Such are the props of a children's birthday party at **Singing Pines Museum**. (The one-story bungalow built around 1911 once stood near a stand of pines — and the sound of the wind blowing through the trees gave it its name.)

The house-turned-children's museum is filled with hands-on activities and self-directed "discovery" stations. Kites "flew" from walls and ceilings when I was there. A completely restored kitchen on permanent display shows youngsters an old water pump, crank telephone and washboard.

"It's an activity-oriented place to have a children's party," says Director Tenna Hughes. "We give kids a tour of the museum, time to explore some of the stations, and we do an activity in which they make a craft they can take home. If we had a weaving exhibit on display at the museum, we might do a weaving activity."



Celebrating their 90th birthday in 1984, the Palm Beach Daily News invited the public to a reception at the Flagler Museum. More than 2400 guests attended.

The museum is available for two-hour birthday parties Tuesday through Saturday between 10 a.m. and 3 p.m. "with a preference for afternoon parties because school groups come through in the morning. We can have parties for up to 20 children, ages 4 through 12,"

says Tenna. The cost is \$35.

The open play area outside the museum is perfect for outdoor games you may have planned. Guests can eat birthday cake outside, too, on a picnic table in a thatched tiki hut. There are no kitchen facilities at Singing Pines.

#### Tents: Accommodating Parties of All Sizes

"No matter how big or elegant your house, you can always stand a little more room for a party," says Steven Schrimsher, president of **Gold Coast Tents**, a Fort Lauderdale-based company that's putting up tents for parties all over Palm Beach County. Think about a tent for your next Bar or Bat Mitzvah, birthday brunch or wedding reception.

The beauty of a tent party is you can have it practically anywhere. "We've put them up in backyards, parking lots, on barges, yachts; we even put them on tops of buildings," says Schrimsher. "Don't feel strapped by your location. You can take a

vacant lot filled only with sand spurs and with the use of tents turn it into a fairyland."

Gold Coast Tents has rectangular, oval and modular tents in blue-and-white-striped, yellow-and-white-striped and solid-white vinyl. You can rent a 20-foot by 20-foot variety that accommodates 30 people for about \$200 or a giant tent that handles 3,000 and rents for \$18,000. There are plenty of choices in between; cost depends on size and needs.

"We have some tents with satin liners that make you feel you're in a medieval ballroom," says Schrimsher. "We also have frame tents with no interior poles. One of the big tent-party themes these days is the casino, and people decorate the inside of the tent for a lively night at the casino."

To help create your sense of place within a tent, you can also rent wooden flooring, chandeliers, ceiling fans, twinkle lights, headliners (like Austrian valances) and side drapes. Gold Coast's staff will visit the site of your party to discuss options.

Gold Coast Tents, P.O. Box 22537, Fort Lauderdale, Florida 33335. (Palm Beach phone number: 832-5708) Call Steve Schrimsher. Singing Pines Museum, 498 Crawford Blvd. (on the N.W. Fourth Diagonal, Boca Raton, Florida 33432. (368-6875) Call Tenna Hughes.

The boy's mother had firehydrant cups, a cake with a fire engine, fire engines on the table cloth, and all the kids got a fire hat with their name on it to take home." That's how Palm Beach Gardens Fire Chief Ed Arrants described a recent party at the station.

The Palm Beach Gardens Fire Station is available for two-hour children's birthday parties on Saturday afternoons between noon and 4. "All we ask is 15 minutes of the children's time," says Chief Ed. "There are some things we want to impress on them. We teach them things like 'Stop, Drop and Roll' (what to do if your clothes are on fire), and we tell them about the 911 number."

Children also meet "Bear," the station's guard-dog dalmation, get a close-up look at a fire engine and a firefighter wearing the self-contained breathing apparatus. "It's a tank, mask and harness and we wear the fire coat, helmet and gloves," says Chief Ed. "Someone told us we look like Darth Vadar, a bad guy, with all that equipment on. We want the children to know we are the good guys, and that's what we would look like in their house if there was a fire."

The fire station has a small room available for serving cake and other birthday treats. Party-goers should be between 5 and 10 years old and may be accompanied by one parent or guardian. Party size is limited to 15 children. At least some of the children should be Palm Beach Gardens' residents, says Chief Ed, "since their parents are the taxpayers we serve."

Donations to the fire department are always appreciated. Right now, the station is working toward a medium-duty rescue truck that costs about \$70,000.

Palm Beach Gardens Fire Station, Burns Road, Palm Beach

Gardens, Florida 33410. (622-1202) Call Bob Boniewski.

#### **Outside Spaces**

You're expecting a crowd — moms, dads, kids, grandparents, distant cousins and friends thrown in for good measure. What place can accommodate all those special interests?

Pack up the volleyball set, pails and shovels, Frisbees, umbrellas and a few paperbacks for your more sedentary guests. Tell them to bring their flip-flops and sun hats—and head for the beach.

The Palm Beach County Parks and Recreation system has four parks with easy access to the sandy shore: Boca South Inlet Park in Boca Raton can handle a crowd of 100; Carlin Park in Jupiter is big enough for a few hundred people; Jupiter Beach Park has the Island Pavilion for a few hundred guests and Sea Grape Pavilion for 100 people; DuBois Park at the Jupiter Inlet is a historic place for a party of 100 — the museum there is built on the site of an Indian mound.

The parks include such features as grills, covered pavilions, restrooms and picnic tables. Have a barbecue-style party or an outdoorsy catered affair. The woman who can help you decide on the most appropriate park for your beachfront get-together is Mary Lavin. She knows 'em all.

The parks are available for rental at \$68.25 on Saturdays, Sundays and holidays between sunrise and sunset; \$21 on any other day. A \$100 security deposit is returned to you when the party site has been left in clean condition. Mary suggests reservations be made at least two weeks to three months in advance.

If beach access is not a must for your party's success, consider some of the other county parks. Caloosa and Okeeheelee parks have ballfields; John Prince Park has a boatrental concession and four different party areas — two of which can

handle crowds in the thousands; Lake Lytal Park has a public swimming pool; Lake Ida Park is good for fishing.

Palm Beach County Parks and Recreation, 964-4111, Monday - Friday, 8 a.m. to 4:30 p.m. Call Mary Lavin.

Amid the stately gray-and-white buildings of Palm Beach's Royal Poinciana Plaza is an oasis, a courtyard green. It's just the place for a tented garden party to salute your favorite charity project.

"We had an Easter Sunday buffet brunch here about four years ago," says Ben Kahlenberg of Plants, Etc. "People came from far and near."

Your guests will, too. The setting is enchanting. When they're not raving about the potato pancakes topped with Beluga and salmon you're serving in the buffet tent, they can ''taste'' of the natural delights outside. They're surrounded by hibiscus, ixora, flowering lantana, crown of thorns and all varieties of seasonal and exotic plants.

Invite them to gaze at the willowy coconut palms, or catch a whiff of the sweet-smelling jasmine as they stroll along the black-and-white terrazzo sidewalk that edges the green space. The grassy area is actually framed on three sides by the Regency-style architecture and opens out on the fourth side to a fountain with wrought-iron park benches nearby. "We'll even turn on the fountain lights for an evening party," says Kahlenberg.

The open-air green space accommodates about 300 people for a tented reception. It is available free of charge to groups sponsoring charity and community functions on Saturday evenings and Sunday throughout the day.

Royal Poinciana Plaza Courtyard, Palm Beach, Florida. (833-3191) Call Ben Kahlenberg.

For a party mix of wildlife and water balloons, consider the 200-site campground next to Lion Country Safari's animal preserve.

It's the only place in town you can hear the unlikely chorus of trumpeting elephants.

It's a place for a big, old-fashioned get-together — safari style. "Family reunions, corporate parties, company picnics all work," says Brian Osborne, director of marketing and public relations at Lion Country. "Southern Bell had over 4,000 people here for its Family Day. They had a barbecue, clogging, games, even a nursery where babies could be changed, looked after or given a nap."

It's an area big enough for tents and trailer-mounted barbecue grills. The campground has a covered pavilion, horseshoe pitches, volleyball and basketball courts, playground equipment and a replica of an old steam train. You can also arrange for trams to run between the party site and Lion Country's amusement park.

Cost to rent the campground is \$5.95 per person up to 1,000 guests; then the price drops to \$4.95 a head. That fee includes use of the mini-golf, paddle boats, carousel and a ride on Rosie or Mugwump, the Asian elephants in the amusement park area. Your guests can also take a safari in their cars along the park's six-mile paved trail — past gazelles, ostriches, wildebeests, etc. of the African veldt.

Lion Country Safari also offers a birthday-party package at \$6.36 (plus tax) a person that includes the safari drive, elephant rides and other birthday activities at the amusement park as well as a T-shirt for the birthday person. Most birthday celebrations begin about 10:30 a.m. Birthday parents or hosts usually bring picnic-style lunches, cake, etc.

Lion Country Safari, P.O. Box 16066, Southern Boulevard West, West Palm Beach, Florida 33416. (793-1084) Call Brian Osborne.

#### By Sea or Air

Tell your guests to leave their tuxes and jewelry at home but bring

a picnic lunch or a cooler of refreshments. Invite them to grab a paddle and canoe with you along the Loxahatchee River, where South Florida's natural riches beckon at every turn.

"We've had parties of as many as 30 and 40 canoes push off to ride the river," says Eric Bailey of Canoe Outfitters of Florida Inc. "There are two or three people to a canoe. We provide the fiberglass canoes, the paddles, the life jackets — and one garbage bag per canoe, so they leave the river as they found it." (Arrangements can also be made for guided day trips on the Loxahatchee — complete with a professional naturalist and a deli-style boxed lunch.)

A canoe party along the river takes five or six hours depending on how fast and how skillfully you paddle. You can stop for lunch anywhere and often along the shore. Chances are you'll see herons, egrets, cypress trees, mangroves and an alligator now and then. Maybe even an endangered pileated woodpecker. It's a party for the adventurous of spirit.

"It's not a Disney World kind of trip," says Bailey. "It takes some work, but most people can do it. We have one group of people over 65 that does the river a couple times each year, and they have more fun than the kids! We've had birthday party canoe trips, even a bachelor party."

The fun begins when you pick up your canoe at Riverbend Park in Jupiter; you paddle with the current up to Jonathan Dickinson State Park where you hop a van or bus for the return trip.

The cost is \$10 per person; children under 12, \$5; children under 5, \$1. On weekdays, there's a 20 percent discount for six or more canoes. Launch times on Saturday and Sunday are between 8 and 11:30 a.m.; on Monday, Thursday and Friday, between 9 and 11 a.m.

Canoe Outfitters of Florida, Riverbend Park, S.R. 706, Jupiter, Florida. (746-7053) Call Eric or Sandy Bailey.

Their names are *DreamChaser*, *Paradise II*, *Jaru* and *Entrepreneur*. They are yachts — available for charter for anniversaries, birthdays, retirement parties, family reunions. "We even had one divorce party on board," says Betty Corson of *Betty Corson Yacht Charters*. "The woman invited her guests to what she called her 'freedom cruise.'"

Betty has a full range of yachts for charter along Florida's Intracoastal Waterway — everything from a 46-footer just right for a party of 12 to a 150-foot yacht that accommodates 150. I visited the 106-foot *Paradise II*, which can handle 80 people for a cocktail party. It's a Trumpy design with clean, elegant lines; a living-dining salon on the main deck is decorated in warm peach tones and Oriental accents. A protected-from-the-weather aft deck includes a wet bar and room for entertainment and dancing.

"The wonderful thing about a party on a yacht is you can make it as luxurious or casual as you like," says Betty. You can have romance with music and flowers or fun with a Super Bowl party.

The cost to charter a 46-foot yacht for a day is \$600; the *Paradise II* is \$2,000; the 150-foot boat is \$4,500 — all are "bare boat" rates. When chartering a yacht, you get it "bare boat," which means you design the party you want because you arrange for the food, beverage, entertainment, decorations, etc., and you pay for the crew, the fuel and the dock charges. Betty Corson offers assistance in your planning efforts as she and her staff know what works and what doesn't for a party "at sea."

"We even had a surprise wedding once," recalls Betty. "The groom arranged it all ahead of time — had the bride's father flown in, too. We were a little nervous for him. What if she'd said, 'No'? But she didn't."

Betty Corson Yacht Charters, 174 Glades Road, Boca Raton, Florida 33432. (368-8151) Call Betty Corson.

#### STYLISH SPACES

The Empress of Palm Beach is a ballroom on the water. Bedecked in shades of emerald green, burgundy and pink, she's the quintessence of romance. Silk moire wallpaper, chandeliers in the Williamsburg tradition, carpeting with an old-fashioned flower design, silk flowers on the tables . . . Your guests will be charmed.

Styled after an early Hudson River steamboat, the triple-decker *Empress* accommodates up to 500 for cocktail parties and 300 for three-hour dinner/dance cruises. There are dance floors and bar areas and a complete galley for food preparation. (You can also arrange to have your own catering.) Your guests board at Phil Foster Park, and "we take them back to a turn-of-the-century pace of life," says Tom Daly, general manager at Steamboat Landing.

"We do have a contract with the public," he adds, "and we run daily cruises for them on the Intracoastal. But if we don't have any reservations for such-and-such a Saturday evening, you can essentially charter the boat for your party.

"It wouldn't be fair to quote you a price," he says. "It depends on the variables — how many people in your party, what level of service you want (drinks, buffet, sitdown table service, etc.), whether we arrange the entertainment and decorations, the food you select. We have an extensive charter menu, and you can be as frugal or as extravagant as you like."

The Island Queen, an authentic paddlewheeler and sister ship of the *Empress*, is a smaller boat. It seats 70 for dinner and up to 130 for a cocktail cruise. "On either boat, our standard is always full linen, china and flowers," says Daly.

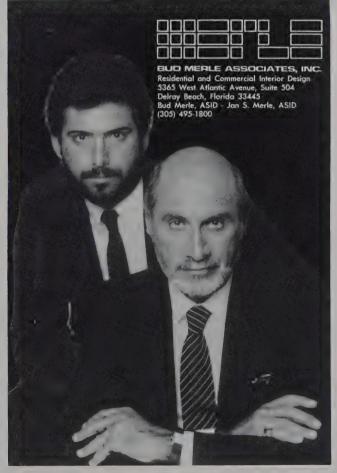
Steamboat Landing, Phil Foster Park on Singer Island, Riviera Beach, Florida. (842-0882) Contact Eric Crawford, Jim Cross or Tom Daly.

"We bill ourselves as the smallest, most expensive restaurant in the world," says Linda Bosley about the sailing yacht, *Imagine*, the 41-foot Morgan ketch on which she and her husband, Terry, live, sail and entertain. Weather permitting, you can book a party of six for brunch, lunch or dinner any day of the week.

"We've had all kinds of festivity on board," says Linda. "Birthday parties, anniversaries. For weddings, we decorate with flowers and white balloons, and we have a 'Just Married' banner attached to the mizzenmast."

Your party aboard the wheatcolored sailboat is a three-hour excursion which includes a cruise on the Intracoastal and a dinner extraordinaire. Linda cooks every-





thing on board including such delectables as wholewheat honey bread, hot and cold hors d'oeuvres and her grouper-with-bananasauce specialty. She has several menus that feature the best in Caribbean cuisine which she tastefully prepares in the 3-by-5-foot galley below while you enjoy the sun or the stars and the company on deck.

A dinner cruise for six (which sets sail half-an-hour before the setting sun) costs \$300 plus 20 percent tax and gratuity. For those really special celebrations, you may want to request a \$100 per person feast in which caviar and lobster are two of the highlights.

"And we never put the boat in a position where guests would experience mal de mer," adds Linda. "So you don't have to worry about losing your dinner on the way back."

Although a party aboard *Imagine* (named for John Lennon's classic song) is appropriately called "A Moveable Feast," you can also charter an afternoon sailing party where you bring your own picnic lunch. The cost is \$200.

Imagine's Moveable Feast Charters, 833-4344. Call Linda Bosley.

Up, up and away . . . Your party soars to new heights in a hot air balloon. "Actually, most of the partying is done when we land," says Pete Eberhardt of Balloon Fantasies of the Palm Beaches. "That's when we set up the cheese and crackers and bring out the imported champagne."

While you're floating at between 5 and 8 mph above cypress swamps and mangroves, you're celebrating the unique South Florida environment. Standing (or sitting) in a 66-by-42-inch woven rattan basket with a suede interior, you and three guests share a new perspective on the panorama below

The balloon above your head is a picture in itself. The Eberhardts have four of them, each with personalities. One is a giant fishbowl that comes alive with mermaids, coral and fish when it's inflated; another is multi-colored — 12 brilliant colors, in fact — and stands eight stories.

If your guests thrive on excitement, a hot-air balloon ride may be just the setting you want. A balloon ride for a party of two, three or four costs \$100 per person for a 1- to 1½-hour flight. (Incidentally both Pete and his wife, Joanie, also a certified pilot, are notaries; so if you'd like to tie the knot . . . )

Champagne flights depart (weather permitting) on weekend mornings at sunrise. On landing, you're met by a "chase crew" that has followed the balloon's flight in a van and (after you enjoy your



champagne and munchies) takes you back to your starting point.

If you're not ready to take off in a balloon, you can rent one for your next backyard party. For \$200 an hour, the Eberhardts will tether a balloon poolside, for example, at 30 or 40 feet. The splash of color overhead will likely be the talk of the neighborhood.

Balloon Fantasies of the Palm Beaches, P.O. Box 38, Loxahatchee, Florida 33470 (793-1036) Call Pete or Joanie Eberhardt.

For a touch of class, charter a jet for your next private party. The twin-engine Marquise prop-jet built by Mitsubishi is one to consider.

"I can fly you to Port of the

Islands (a private air strip south of Naples) for breakfast and then bring you back," says pilot Phil Dixon of Palm Beach Executive Jet Service. "I took some people to Key West for Easter Eve last year; they had dinner there and watched the sun set, and then we flew home."

The Marquise is tastefully decorated in beiges, blues and oranges, seats up to eight people and cruises at about 350 mph. As part of the inflight service, Dixon offers coffee, beer, soft drinks and champagne.

If you're in the air for more than 30 minutes, the party takes on new dimensions. For breakfast, you might have fresh fruit; at lunch, it could be finger sandwiches; for dinner, expect shrimp cocktails or elaborate sandwiches and Perrier Jouet with all the trimmings — champagne glasses, placemats, napkins. Or you can bring your own catering.

While the prop-jet cruises at 30,000 feet, you and your guests relax in captain's chairs with access to such pleasures as a fully stocked wet bar, telephone, two table-top TVs, stereo system and headsets and videotape machine. The Marquise includes a "restroom," a baggage area and a drawer stocked with such lifesavers as a sewing kit and aspirin. And if the weather's not perfect when you land, Dixon has an umbrella on board.

The cost to charter such luxury is \$650 an hour. It's the same price whether you have a party of two or eight.

Palm Beach Executive Jet Service, 350 Royal Palm Way, Palm Beach, Florida 33480. (686-3700) Call Phil Dixon.

#### Museums

What could be grander than a visit to Palm Beach's most famous mansion? A party there, of course. The **Henry Morrison Flagler Museum** is available for use by charitable, historical and public-service organizations. In keeping with the museum's educational purpose, corporate and convention groups

may rent the facility as long as a tour is included in the festivities.

And tours are worth it. During one reception at The Flagler, Geraldine Ferraro insisted on taking a tour, even though she was running behind schedule. At evening functions, guides dressed in period costumes lead you and your guests through the beaux-arts-style mansion.

Picture your guests entering the Marble Hall and gazing upward at the magnificent fresco-style painting on the ceiling. Or sipping champagne in the airy courtyard. Or dancing in the Louis XV ballroom. Or listening to the grand piano being played in the West Room. The Lake room and the South Porch may also be rented.

Says Business Manager Jacqueline Marsh, "We've had every kind of party here — from a reception for 50 to the extravagant New Year's Eve party for several hun-

dred. Last year we had a corporate party commemorating Bach's 300th birthday with a harpsichord concert. There are only three big Nos: no private parties, wedding ceremonies or wedding receptions."

The museum may be rented for evening parties from mid-September to June at a minimum cost of \$500; for luncheons on Mondays (when the museum is regularly closed), at an additional cost of \$250.

"You have to be creative if you plan to rent more than one room here," says Jacqui Marsh. "People think it's one big, open area. They forget there are rooms here — that this was used as a house."

The museum has no heat or air-conditioning. Kitchen facilities are available for use by caterers. If you're planning a fund-raiser, you must secure a permit from the town of Palm Beach.

Henry Morrison Flagler Muse-

um, Cocoanut Row, Palm Beach, Florida 33480. (655-2833) Call Jacqueline Marsh.

Clad in primeval garb you've told them to wear in your clay-tablet invitation, your guests enter the prehistoric forest. You offer them an herbal brew or invite them to sip Perrier and contemplate the secrets of the universe alongside a Tyrannosaurus rex.

Plan a party during South Florida Science Museum's November and December dinosaur exhibit and the scenario becomes reality. "It's a dinosaur exhibit that moves and yells and screams," says Maribil Walsh, associate director of education at the museum.

The science museum is available for cocktail parties of 150 to 200 people evenings from 8 to 12. If you're looking for a different backdrop for your party, the museum's September exhibit highlights Japan;

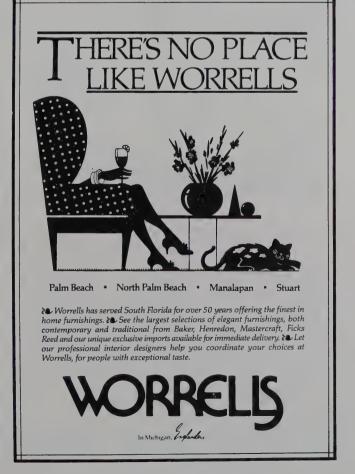
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October's is on The Niger. Or you can have a "science" party with the museum's activity-oriented exhibits as the setting.

A planetarium show may also be arranged for your guests. Says public relations director, Mary O'Connor, "We can provide the space, the facility, the atmosphere at the museum. You provide the food and the people."

The museum rents for a minimum of \$250 with an additional charge for post-party cleanup. There are no catering or cooking facilities.

Birthday parties for up to 30 children are held at the museum on Saturday and Sunday afternoons from 12:30 to 2:30. Children ages 5 to 12 can watch the python, iguana and cockatiel in the Discovery Room and enjoy a 45-minute plan-

etarium show called "The Sky Tonight." Cost of a birthday party for museum members is \$35 for up to 15 guests; \$45 for non-members. Each additional guest is \$2.

Make reservations early. "We have only two parties a weekend, and we fill up fast," says Maribil Walsh.

Birthday parties must be paid for two weeks in advance.

South Florida Science Museum, 4801 Dreher Trail North, West Palm Beach, Florida 33405. (832-1988) Call Maggie Masterson.

A county park that deserves special mention is Morikami Park in Delray Beach. The 155 acres of land that constitute the park were given to the county by George Morikami in 1974 with the request that

the land be developed to enhance Japanese-American cultural understanding. The park's covered pavillion has a wood-shingle roof with grills nearby. It sits alongside tall, tall pine trees atop a hill overlooking Lake Biwa. It's a quiet, elegant outdoor setting — just the place for an open-air wedding reception.

And if you're planning a very small wedding ceremony, you may want to have it at the Morikami Gardens, just a half-mile west of the pavilion. The tranquility of the Japanese gardens "speaks to all the senses," reads one of its brochures. The natural beauty is a fitting backdrop for a solemn, happy occasion. Big, boisterous wedding ceremonies would best be left to other places.

"The only kind of wedding that really works here is a very simple one," says Margo Sheehan, museum shop manager at the Morikami Museum of Japanese Sculpture and Gardens. "We like to keep things quiet and peaceful. It's not a place for loud music and all kinds of extra props that some couples may want.

"People who get married here often have the ceremony near the zigzag bridge with the waterfall in the background. That area can handle 30 people standing. For up to 75 guests, couples have used the grassy open area, still within earshot of the waterfall. The gardens remain open to the public if the ceremony takes place during our regular hours (10 a.m. to 5 p.m. every day but Monday)."

The gardens are available only for wedding ceremonies between sunrise and sunset; cost is \$65 with a \$100 refundable deposit.

Morikami Museum of Japanese Sculpture and Gardens, 4000 Morikami Park, Delray Beach, Florida 33446. (495-0233) Call Sue Ternet. For information on rental of the pavilion, call Mary Lavin, 964-4111.

When you step inside, you feel warmth and love. You will quickly sense that a celebration is already in

#### Limousines: Chauffeured Elegance

Going to a wedding? A symphony party? Or maybe you're all dressed up and have no place to go. Pamper yourself, in any event. There's no reason you can't have a party en route to somewhere — or nowhere.

Invite a few favorite people to join you for a limousine party. Or maybe just one special person. Celebrate an anniversary; pop an important question.

A stretch limousine is a quiet place for an intimate party. It's a car, like a Fleetwood Brougham, that's been "stretched" 54 inches; it seats six adults on two plush velvet couches that face each other.

"Most people who rent limos for a party are already going somewhere and they are dressed up and in a festive mood," says Joe Casale, vice president and general manager of Park Cadillac Limousine Service. "But even if you have no special destination in mind, we'll take you to the ocean or a park; or we'll just

drive you around for as long as you like. The important thing is that when you emerge from the limo, you've had an enjoyable time."

Casale has five stretch limos available in burgundy, blue, black, white and two-tone bronze driven by a staff of chauffeurs dressed in dark suits.

Aside from the ultra-comfortable velvet seats, there are other amenities in your lounge-on-wheels. Treat your guests to a light snack — there's a wet bar and ice chest, holders for drinks and a tray big enough for a small plate of pate and crackers. Use the VCR, the six-inch Sony TV, quadraphonic stereo system. Call ahead for a shrimp cocktail on your cellular phone.

A stretch limousine rents for \$45 an hour plus 15 percent gratuity for the driver.

Park Cadillac Limousine Service, 139 N. County, Palm Beach, Florida 33480. (832-222) Call Joe Casale. progress. And in a way, it is. You are surrounded by a celebration of life at the **Hibel Museum of Art.** 

Edna Hibel's oil paintings, lithographs and drawings of people of all ages, cultures and states of life radiate global community throughout the museum. Imagine a joyous occasion here — a reception honoring an overseas guest, a fund-raiser for a cultural exchange group, a party for a newly married couple. If yours is a party that celebrates the dignity and worth of human beings, this is a most fitting place.

The non-profit museum is available for evening parties and receptions because "we really want you here," says Director Dorothea Cabanas. "Ours is an open-door policy; we want this museum to be a welcome place for the community."

The museum's main gallery (complete with Steinway grand piano) and six smaller rooms includ-

ing the library will easily accommodate 100 guests; if you use the landscaped lawn bordering on the Intracoastal, there's room for several hundred — room for tents, music and merrymaking.

Enlist the help of the museum's director and staff in developing the logistics for a successful evening — where to set up a wet bar, where to put the desserts — so you are sure to leave ample space for your guests to experience the art around them.

Donations to the museum are certainly welcome, and a deposit — especially for larger groups — is required to ensure proper maintenance of the museum. Keep in mind that fund-raising events on the island require a permit from the town of Palm Beach.

Hibel Museum of Art, 150 Royal Poinciana Plaza, Palm Beach, Florida 33480. (833-6870) Call Dorothea Cabanas. There's history here. It's in the council chamber's pecky cypress ceiling and Dade County pine floor. You feel it in the heavy wooden doors identifying the library, mayor's office and engineer's room.

Boca Raton's **Town Hall** is a charming look at the past. Restored to the simple elegance of Addison Mizner's original design, it is owned by the city, leased to the Boca Raton Historical Society and available for parties and receptions for up to 200 people.

The building was originally opened in 1927; it housed the offices of city officials, the police and fire departments. In fact, the fire chief and his family actually lived upstairs, says Louise Yarbrough, Town Hall's administrative assis-

Today it's a dignified, subtly romantic place. Instead of conducting "city business as usual," Town Hall has opened its doors to cre-





Virginia Wesley Courtenay A.S.I.D.

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ative entertaining. You can sing here, dance here (if you bring your own portable dance floor), even get married here; you can also add some frivolity to the Mediterranean Revival building by tying balloons to the chandeliers.

The building (council chamber, library, tea room and information center — the last of these being conveniently situated to serve as bar/beverage area) may be rented for daytime, evening or weekend parties at \$600 plus a \$100 janitorial fee. The council chamber seats 70 for dinner and rents for \$350; the library, whose tall windows and glass-front cabinets are filled with volumes and artifacts of South Florida history, seats 24 to 30 for dinner and rents for \$200; the tea room, which opens up onto a small patio area has a kitchen and accommodates 15 — it rents from \$100.

Non-profit organizations planning parties at Town Hall may rent the facility at different rates; call for information. Corporate memberships are also available.

Town Hall, City of Boca Raton, 71 N. Federal Highway, Boca Raton, Florida 33432. (395-6766) Call Louise Yarbrough.

#### **Hotels & Clubs**

The story goes that John D. MacArthur once asked Bob Hope why he always stayed on Palm Beach when he came to the area. "What room at the Colonnades would you give me?" the comedian is supposed to have asked MacArthur who bought the hotel in 1963.

"Why, I'll build you one," replied MacArthur. And he did.

Today, the **Bob Hope Suite** at the Colonnades Beach Hotel is available for parties — a costume ball, a Hollywood look-alike party or a class reunion, perhaps. Nostalgia is in; it's stylish to be wistfully sentimental. Dim the lights, add some '40s dance music and invite guests who appreciate the ambience of period furniture and antiques . . .

MacArthur oversaw the selec-

tion of some of the antiques in the suite including the wooden chandelier hanging over the staircase. According to hotel personnel, it and the gargoyle-like figures near the ceiling came from one of the first whaling ships.

The suite on the top floor of the Colonnades has a huge bar, a large deck overlooking the ocean and Singer Island, wooden doors with intricate relief carvings and an old Steinway grand piano — said to have been one of Irving Berlin's. There's a painting of Bob Hope with MacArthur in the suite, too, but it was being rebrushed and not on display when I visited.

Judy Leeds, director of sales and banquets at the Colonnades, says the suite is often used for wedding and cocktail receptions. Rental of the Bob Hope Suite, which accommodates about 100, begins at \$100 with a minimum catering order of \$300. Variables include menu, time of year and size of your party.

Colonnades Beach Hotel, Ocean Avenue, Palm Beach Shores, Singer Island, Florida 33404. (844-5221) Call Judy Leeds.

A dinner party in one of the Starlight rooms, a charity benefit in the Venetian ballroom, a cocktail reception in the Mediterranean courtyard. The standards of excellence are legend.

But it doesn't always have to be "black-tie" to be The Breakers.

One way to experience the Breakers' tradition in a non-traditional way is to rent **The Beach Club** for a private party of 100 to 500 guests. "It's a fun room because people can get away from sit-down dinners there," says Debbie Donahue-Moisewicz, catering manager. "We can set up food and liquor stations and have cabaret-style table arrangements so people can mingle more easily."

The Beach Club has atmosphere of its own — a bright greenand-white-striped awning canopy at the entrance; one windowed wall facing the Atlantic, another overlooking the pool; an oval-shaped fountain; a high, beamed ceiling; lush potted plants. And it also has possibilities for assuming various party moods.

Dress it "up" or "down." It's a great place for theme parties. Juliana Corey and her staff have turned it into the site of a shipwreck party complete with 16- and 20-foot Jacob's ladders, torn sails and "wreckage" throughout. On another occasion, it became an impressionistic Palm Beach fantasy of white palm trees, white cattleya orchids, white starry lights. "It'd be wonderful for a Florida Everglades party," says Juliana. "I can see floating islands, Seminole Indian fabrics, baskets . . . "

The Beach Club can be glitzy or gossamery — and it's available for evening festivities beginning at 6:30. Cost is determined by your choice of food/beverage from The Breaker's extensive catering menu. Debbie Moisewicz and her staff will gladly assist with other party arrangements as well.

The cost for an hors d'oeuvres reception at the Beach Club (seafood appetizers, pasta stations) begins at \$18 per person; cocktails are \$2.85 per drink figured at 2½ drinks per person for a 90-minute reception, and one drink per person per hour thereafter. Dinner parties begin at \$28 per person.

The Breakers, Palm Beach, Florida 33480. (659-8415) Call Debbie Moisewicz.

Whether you're a polo lover or just a lover of wide open spaces and sporting places, look to the polo stadium at the **Palm Beach Polo and Country Club** for your party-of-the-year.

Host a small gala for 150 in the clay-tiled, bar-and-grill style Polo Cafe and the grassy-floored Social Tent behind the playing field. Or have a party for thousands in the spacious grounds surrounding the 15-acre polo field. There's room for colorful tents and valet parking and room for games-playing in the Grand Prix ring.

"We've had everything from barbecues to the Cartier Ball at the polo stadium," says Laurie Ylvisaker, vice president of communications at Palm Beach Polo.

Rental of the stadium grounds begins at about \$750 with price variations depending on time of year, catering specifics, decorations, entertainment, etc.

If you're planning a party during a Sunday afternoon polo match, you can't, of course, rent the stadium; but you can rent (for \$300) a flat of spaces (equal to 20 parking spaces) for a tailgate party at the northeast corner of the polo field. For an additional fee, you can arrange for umbrella tables and chairs. Single parking spaces rent for \$20 per car and driver, \$4 for each guest. One space, two spaces, or a full flat . . . your party will be polo-side, close to the action and your gourmet boxed lunch.

If your party guests demand

the red-carpet treatment, rent the Royal Box for a polo party. (It's the white-trellised box from which Princess Diana viewed the polo match last November.) At \$25 per person, you and 15 or 20 guests can sip champagne and sample hors

Special note to croquet lovers: the area near the croquet lawns is also available for parties. The yellow-and-white-striped tent nearby would be perfect for a string quartet ... "I went to a garden party ... "

Palm Beach Polo and Country Club. 13198 Forest Hill Blvd. West Palm Beach, Florida 33414. Call Laurie Ylvisaker, 798-7042, for rental of the polo stadium grounds; call Rita Roach, 793-1440, for rental of parking spaces and the Royal Box.

Parties at the Boca Raton Hotel and Club are grand occasions

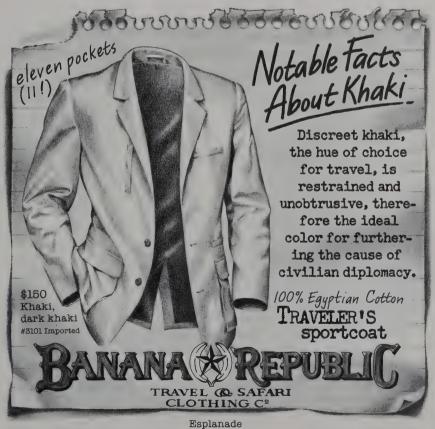
given or sponsored by members, guests or community groups. To accommodate all their varied needs, the hotel complex has many party spaces including the Cathedral dining room, the Gazebo lawn, the Cloister garden — each with its own festive setting.

But the Presidential Suite is set apart. "Haute elegant" is perhaps the best way to describe it. As the setting for a party, the place lends itself to the imagination!

The view of the ocean, the Intracoastal and Lake Boca Raton from the 25th and 26th floors of "The Tower" is magnificent. The atmosphere inside is equally remarkable. Imagine your guests beneath the stunning chandelier in the foyer, at the baby grand piano, in comfortable sofas next to beautiful silk-flower arrangements. The antique furniture, massive octagonal dining table, gold bathroom fix-

Continued on page 77





little or no makeup, looks radiant at any time of day, and Sarah resembles a pretty country girl, out of a Grace Kelly movie.

"Susan and her daughter Sarah always had smiles on their faces," said Wellington neighbor Mark Lewis. "They have the wonderful dispositions of not having a care in the world. They really are a delightful family."

Said another, "The stable boys are crazy about Sarah because she's so friendly and outgoing and seems to care about their problems, helping them finish daily chores while she's around."

While Susan has said her daughter's marriage to Prince Andrew makes her very happy, she naturally can't comment on the fact that she lives permanently in Argentina — the country Prince Andrew fought against as a helicopter pilot during the Falklands War.

Neither will she comment on the romantic details of the royal liaison. "Romance is a very private thing," says the woman who wipes the sweat from her husband's brow. "I'm happy that Sarah is happy, but we don't discuss the intimate parts."

As Maggy Scherer put it, "Everyone is extremely pleased about the whole thing."

The most pleased may be Princess Di, who introduced the loving couple so she could have a royal pal to play with. (Maybe they'll come to Palm Beach.) Di has little in common with her in-laws and at times feels quite lonely, longing for a good girlfriend.

So, for years she has reached out to her coterie of bachelor girl-friends, hoping one would catch the twinkling eye of "Randy" Andy. Neither Carolyn Pride, Virginia Pitman nor Ann Bolton worked out because the Prince was smitten with soft porn star Koo Stark at the time. When that fell through, the tabloids asked: IF NOT KOO, WHO?

Not opportunistic Vicki Hodge, 39, who collected \$132,000 for her memoirs and photos of a royal tryst in the Caribbean: Prince Andrew, Vicki and two female friends "making love among the scented tropical flowers," with photos of Andy sans bathing trunks riding the waves with the topless beauties.

Not beautiful model Katie Rabett, who appeared scantily clad in

## A Bright Future for Royal Designer

Lindka Cierach, who designed Fergie's wedding gown, quickly came up with an idea, but "printed" 30 sketches before she decided on two possibilities. After pinning the rough cotton around Fergie she knew which one it would be. "I just knew it was right for her and she was thrilled with it," says Lindka. "She looked ravishing. I saw the proportion as perfect and I started with the beading on the train and finished with the bodice."

The little-known British designer was selected because Fergie's flatmate, Carol Lynn Beckwith Smith, had hired Lindka to design a dress for her own wedding two months earlier. Since Lindka enjoys designing both fantasy and formal attire, she took Fergie's dress as a challenge because it was such an important occasion. "It was a State occasion and I knew the dress required the right color and formal look for such an important experience. I hope this exposure will give more people the opportunity to see my work. I'm hoping to receive a lot of new orders."

the tabs. Not Carolyn Seaward, Miss United Kingdom of 1980; she kissed and told.

Not actress Finola Hughes, the daughter of a cabbie. Not punk model Francesca Thyssen, daughter of Baron Heini von Thyssen, Not model Gemma Curry, daughter of Andrew's flying instructor. And not Di look-alike Carolyn Herbert.

Last summer, during a house party at Windsor Castle for the Ascot Race meeting, Di invited Sarah to attend with Andrew. By Christmas, the couple were madly in love — with a little help from the matchmaker Di, who continued to invite them to intimate dinners at her London digs. It all came together when the Queen invited "Soopah" Sarah to stay at Sandringham for New Year's.

"Sarah was treated like a princess before the engagement," confides a member of the royal party.

What Sarah lacks in high-fashion gloss she makes up for in downhome quality. And the comely prince was more than a tad uncomfortable in the fast lane; he longed for the home and hearth. All he needed was to find the right gal.

Di likes Sarah because she's intelligent and fun-loving with a great sense of humor. She's rather worldly, having lived in several countries and traveled extensively. Indeed, the two princesses have much in common: Both upper-crust ladies come from broken homes, have older sisters named Jane, share several mutual friends and love to dance, ski, mimic, and listen to funky music by Phil Collins.

Di also buoyed Sarah's spirits on many occasions, including her breakup with Paddy McNally, a former manager to racing driver Niki Lauda, who reportedly had refused her marriage ultimatum.

Beginning in 1982, Sarah and McNally, the widowed millionaire father of two, often lived together in his ski chalet at Verbier, Switzerland. The chalet was well-known to locals as the scene of wild, jet-set parties. Friends say Sarah spent much of the time in tears because Paddy was constantly unfaithful to her, right before her eyes.

Before that, her first big romance, with businessman Kim Smith-Bingham, then 29, was fraught with miseries. The two-some shared Kim's chalet, also in Verbier, and spent their days skiing and designing skiwear for Kim's boutiques.

"Sarah had traditional values," Kim said. "She liked being given chocolates, but more especially flowers — particularly red roses. She liked me to pay for meals and open doors for her."

A former workmate of Sarah's remembers that the romance wasn't all candlelight and roses, however. Kim spent a lot of time on the road, leaving Sarah behind, and she would sit home and cry after hearing of his infidelities.

Said a member of Fergie's family: "Sarah will be perfectly all right with Andrew being in the Navy. She has got used to sitting at home waiting for her men to come back . . . She always chooses a boyfriend who just doesn't make life easy."

But it looks as though the Queen's blue-eyed second son has calmed down. Better looking than Charles but not half as smart, Andrew is a lieutenant in the Royal Navy, midway through a 12-year commission (which is why he fought in the Falklands War). He really does like to be at home at St.

James or Kensington Palace, a trait shared by Fergie. Both enjoy swimming, sailing and having fun.

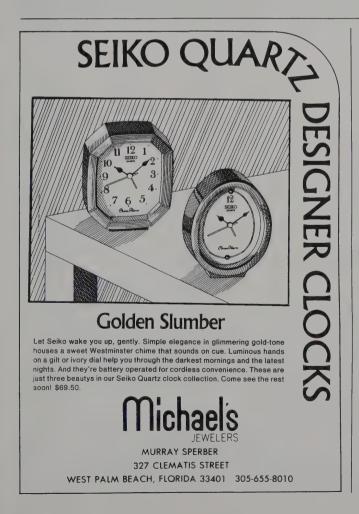
Fergie and her playboy prince smooched in front of TV cameras the night before millions of gawkers from 42 countries watched the glittering nuptials that began at Buckingham Palace and proceeded into Westminster Abbey on July 23. Fergie stood before pink silk stools in an ivory silk satin dress with a 17½ foot train by designer Lindka Cierach. It was beaded with bees and thistle from her coat of arms and anchors and waves representing the royal naval tradition.

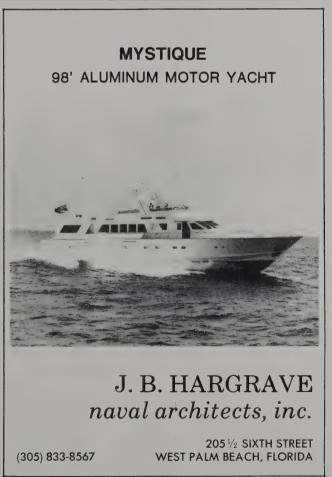
Sarah chose a traditional service in which the bride pledges to "obey." After the festivities the couple rode off in an open carrage that they shared with a large stuffed bear. Tiny Prince William chased after the carriage where a model satellite dish was attached to the rear with a sign saying "phone

home." Queen Elizabeth chased Prince William out of the way. At Heathrow Airport the Royal jetliner transported the smiling couple to their honeymoon in the Azores on the Royal yacht *Brittania*.

Upon their return they should be able to make do on his income of about \$75,000 a year, plus his naval salary of around \$17,000. "We're good friends and a good team," Sarah says of her new royal connection. "We both work hard."

Andrew Albert Christian Edward, currently fourth in line to the British throne (Charles and his sons William and Harry stand in the way), and the new Duke of York, has met and married his match. There will be no more wild nights that he didn't enjoy anyway, no more pretending to be streetwise. Now he'll sail the high seas, then come home to the woman who undoubtedly has turned the last page of her final Harlequin novel.





#### CHRISTY AND STEVE DAVIDSON

## DISTINCTIVE DINING

arker's Lighthouse, overlooking Soverel Marina in Harbour Village is an offspring of its lodestar in Long Beach, Calif.— sharing the same name and ownership. The pleasing neo-Mizner/Eugene Lawrence architecture provides alfresco dining on the first and third levels facing east over the marina as well as great views from the inside window tables on the second floor. The atrium with its rotating beacon light and steamshiplike metal railings enhance the seafarer ambience.

When you arrive, if you must wait a moment before being seated, walk over to their renowned glass-enclosed mesquite grill cooking station. The mesquite method (utilizing dried Southwest screw bean tree and 2,000 degree heat) gives grilled items a smoky aroma — sealing the exterior while maintaining a moist interior. If you appreciate food preparation, request seating at the adjoining counter, overlooking the kitchen and grill. You should find the experience entertaining and edifying.

Faye, our waitress, at this counter bar, surprised us with a passion flower floating in a shallow crystal bowl. It was a beautiful manifestation of the restaurant's staff and service. At the counter, we enjoyed a split (two full glasses) of Freixinet (Spanish) champagne (\$3.50), with our shared appetizer of four oysters Rockefeller. The surprise Swiss cheese topping hybridized Antoine's classic rendition — but the oysters were plump, fresh and the cook's interpretation idyllic.

Upon special request, the restaurant will accommodate a mixed order of shrimp: three teriyaki and two barbecue, all prepared on the mesquite grill. The latter were fine, but we believe the marinade would have had more character with garlic, cayenne and Tobasco a la Pascale Manale's — the New Orleans originator of this dish.

If you prefer to linger in the bar, but seek quiet conversation, try the sequestered art deco tables in the northwest third-level corner of the restaurant overlooking the tower atrium. There only a colorful, suspended papier-mache hammerhead shark gazes quietly at you. The main bar may be noisy and bustling particularly during happy bour



Views of Soverel Marina, exciting mesquite-grilled seafood and a seafarer ambience combine at Parker's Lighthouse, located at Harbour Village in Palm Beach Gardens.

On another visit, we began the evening under the stars on the thirdlevel deck, ordering the Lighthouse Sampler for two (\$5), which includes crunchy fried artichoke hearts with tarragon mustard, fried mozzarella sticks with marinara sauce, and zippy buffalo chicken wings with blue cheese dip, complemented with cold, crisp celery sticks. With this sampler we enjoyed a carafe (\$8) of house Inglenook chablis. Soup lubbers, beware; the clam chowder is less than satisfying. The Seafood Gumbo (\$2.25) with Cajun seasoning, however, is stupendous — but not for the fainthearted. This gumbo, alone, is sufficient reason for an apres-theater

The cooking is not haute cuisine, but it is imaginative, created from scratch. The three seafood pasta dishes are as pleasing to the eye (served on glass plates with white liners) as to the palate. Alternative smaller portions are adequate and reasonably priced from \$5 to \$7. The grilled swordfish (\$14), grouper (\$13), and our first choice, dolphin (\$12), are simple and satisfying. The monkfish, indigenous to New England waters, served to us was a tired disappointment, confirming our notion that in Florida, one should choose local denizens of the deep. The Cajun black-

ened fish (Florida) du jour is commendable.

The extensive a la carte menu items, the separate "Bar Bites" menu, and Parker's late hours, make this a great spot for early or late dining. From 5 to 7 p.m., the 20-foot-long complimentary hors d'oeuvres table (aptly tabbed "Parker's Picnic") is nirvana for the afterwork crowd, bachelor or kitchen klutz. Later, at 10 p.m., you may enjoy two pounds of steamed clams \$7), a small seafood linguini (\$7) with a bottle of muscadet (\$13). Or if pasta seems too heavy, try the crunchy grouper sandwich (\$6), Maryland crab cake (\$6), or rib 'n brie croissant-wich \$(7).

Both grilled filet mignon and roasted prime rib are available in petite and full cuts, or in turf and surf combinations. All entrees are accompanied by fresh *al dente* vegetables (recently, assorted squash and carrots), savory cole slaw (eliminating the need for an al a carte salad) and choice of potato, including french fries with skins.

Parker's wine list is reasonably priced from \$8 (full house carafe) to \$30. The white list includes four German offerings (led by the driest, Johannesberg Reisling, Ste. Michelle for \$15), three chardonnays, a muscadet (from the best of three producing areas,

Sevre et Maine) and at the upper end, Pouilly Fuisse (\$25) and Puligny Montrachet (\$30). Montrachet is best suited for delicate fish like sole, which is not offered. It seems that grilled fish, which dominate the menu, would be better accompanied by Macon Blanc, Chablis, or Meursault.

A display dessert platter offers peanut butter pie with hot fudge sauce, Key Lime and mud pies served at your table. You may enjoy ending your dining experience at Parker's by sampling the only coffee grown in America — Royal Kona from Hawaii.

Parker's Lighthouse, 2401 PGA Blvd., Palm Beach Gardens, is open daily for lunch from 11:30 a.m. to 2:30 p.m., and for dinner 5 p.m. to 10 p.m., Monday through Thursday. It closes at 11 p.m. Friday and Saturday, and at 9 p.m. Sunday. Reservations are available by phoning 627-0000.

Although Palm Beach Life makes every effort to ensure accuracy, occasionally restaurants make changes after we go to press. Calls to confirm hours are recommended. Price categories are based on the average cost of a dinner entree and are also subject to restaurant changes.

#### Key to Abbreviations

B Breakfast L Lunch

L Lunch
D Dinner

R Reservations (dinner)

WB Wine and beer

FB Full Bar

I Inexpensive (under \$10)

M Moderate (\$10 - 20)

Expensive (over \$20)

#### **AMERICAN**

Arcade Tap Room, 411 E. Atlantic Ave., Delray Beach, 276-0401. Delray's oldguard rendezvous spot. Prime rib, frog legs and shad roe are popular. Nightly specials. New York Lindy's cheesecake available. L&D, R, FB, M.

The Ark, 2600 Lantana Road, Lantana, 968-8550. Lots of flora, frond-covered chick-

#### Announcing the Winner

The winner of the June 1986 Gourmet Contest in Palm Beach Life is William F. Hiller of Hartsdale, NY.



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Palm Beach Life and Cafe Palmiers, Hyatt Palm Beaches will award a sumptuous dinner to a lucky winner and three guests. To be eligible for this evening of eating pleasure, simply fill out the coupon below and mail to Palm Beach Life Gourmet Contest, 265 Royal Poinciana Way, Palm Beach, FL 33480.

Escargot Royale
1984 Vouvray, Chapin Landais

Florida's Shrimp Bisque

Caesar Salad

Passion Fruit Sorbet

Broiled Veal Chop
With Wild Mushroom Sauce

1983 Pommard "Clos Des Epeneaux" Comte Armand

Chambord Souffle
Palmiers and Chocolate Dipped Strawberries

A winner may also choose dinner from the menu.

Name:		
Address:		

Entries accepted until midnight, September 30, 1986. Winner declared and notified in writing and by phone. Two weeks prior notice must be given to participating restaurant by winner. Contest rules provided upon request.

Phone:

- ees and rustic wood. Fun atmosphere. Burgers, prime rib and Cajun blackened fish. Homemade desserts. Early bird. Live music. L&D, FB, M.
- Backstage, 1061 E. Indiantown Road, Jupiter, 747-9533. Supper club and lounge. Menu with New Orleans accent: blackened dolphin, Cajun popcorn and others. Also prime steaks and chops. Preview dinners and Sunday brunch. Live jazz. L&D, R, FB, M.
- Bernard's, 1730 N. Federal Highway, Boynton Beach, 737-2236. Attractive Spanish architecture and dining areas. Well prepared Florida lobster, poached salmon or tenderloin of beef bernaise. D, R, FB, E.
- Bradley's Saloon, 111 Bradley Place, Palm Beach, 833-3520. 1920s gambling casino converted to watering hole. Kitchen service until midnight. Eight-ounce burgers, great waffle fries and dinner specials. Alfresco dining. Weekend brunch. L&D, FB, M.
- Cafe Cocoanut, 237 Worth Ave., Palm Beach, 833-6448. Eclectic international provencial cooking. Superb salads and innovative dishes from shrimp tempura to Cajun crab cakes, blackened fish and chicken. Summer menu. L&D, R, WB, M.
- Cafe Max, 2601 E. Atlantic Blvd., Pompano Beach, 782-0606. Attractive art deco decor. California cuisine featuring mesquite grilling and unique items: caviar pie, snapper with chili-peanut lime sauce and homemade sorbets. D, R, WB, M.
- Cafe Monterey, 123 Clematis St., West Palm Beach, 659-1914. California cuisine. Mesquite grilling of fresh cuts of prime meat, fish and poultry. Wide range of pastas and a cornucopia of desserts. Sunset dinners. L&D, R, WB, M.
- Calico's, 50 Cocoanut Row, Palm Beach, 655-7949. Fresh interiors in the historic Slat House. Carpaccio and variety of seafood appetizers; veal chop, salmon and blackened entrees. Daily luncheon specials. Exceptional desserts. Cozy bar. Sunday brunch. L&D, R, FB, M.
- Chuck & Harold's, 207 Royal Poinciana Way, Palm Beach, 659-1440. Good seafood pastas and excellent pizza bread. Open-air dining with piano and dancing Thursday through Sunday. Popular early-bird specials. B, L&D, R, FB, M.
- Clematis Street Grill, 531 Clematis St., West Palm Beach, 659-7636. Attention to freshness in different offerings: Greekstyled chicken breast, baked genoa salami and provolone sandwich, and apple pancake. L, M.
- Cobblestone Cafe, 383 Tequesta Drive, Tequesta, 747-4419. Casual. Diverse blackboard dinner menu changing daily: fisherman's stew, spinach angel hair with salmon and caviar. Numerous appetizers. L&D, R, WB, M.
- The Coho Grille, 5994 S.W. 18th St., Boca Raton, 392-5599. "Tapas bar" fennel shrimp, stuffed roasted peppers and many others. Rotisseried Norwegian and grilled baby Coho salmon. On-premise bakery producing wonderful breads, pizza dough and desserts. L&D, R, FB, M.

- Doherty's, 288 S. County Road, Palm Beach, 655-6200. Chicken hash and sauteed shad roe signature dishes. Variety of midday salads and burgers. Summertime early-bird specials. Sunday brunch. L&D, FB, M.
- Erny's 1010 E. Atlantic Ave., Delray Beach, 276-9191. All-American fare. Luncheon: homemade soups, french dip and hamburgers. Dinner: steaks, chops and seafood. Live entertainment L&D, FB, M.
- The Forge, 432 Arthur Godfrey Road, Miami Beach, 538-8533. Landmark restaurant with a talented chef preparing excellent veal, duck and popular steak java. Luscious blacksmith pie. Extraordinary wine cellar. Jivey lounge. D, R, FB, E.
- Hamburger Heaven, 314 S. County Road, Palm Beach, 655-5277. Quality hamburgers and popular salads: chef, fresh fruit and taco. Dinner specials offered nightly. All desserts baked on premises. L&D, M.
- **Historic Bryan Homes,** 301 S.W. Third Ave., Fort Lauderdale, 523-0177. Renovated historic landmark on the New Riv-



- er, specializing in cuisine indigenous to Florida: grouper with mango puree, alligator bisque and others. Docking available. Sunday brunch. L&D, R, FB, M.
- John G's, 10 S. Ocean Blvd., Lake Worth, 585-9860. Superb family operation overlooking the ocean and pier. Fabulous omelets, almond-french toast and A-plus hash browns. Lunchtime fish and chips, gazpacho and pasta salads. B&L, M.
- L.A. Cafe, 264 South Ocean Blvd., Manalapan, 585-3711. Casual elegance with open-air dining. Excellent clam chowder, fresh baked breads and pastries. Now featuring week-end seafood extravaganza and daily sunset dinners. L&D, R, FB, M.
- Little Gourmet, 205 Clematis St. (next to Repertory Theatre), West Palm Beach, 832-8087, and 2000 Dixie Highway, West Palm Beach, 655-4633. Gifted Jamaican husband and wife team produce their specialties: native curries, chicken, fish and peas 'n' rice. L&D, R, WB, M.
- Manero's, 2200 Palm Beach Lakes Blvd., West Palm Beach, 686-1901. This traditional steak house is a reliable family feeder. Popular prime rib, superior gor-

- gonzola signature salad (endless refills), garlic bread and onion rings. L&D, FB, M.
- Orange Grove, 777 E. Atlantic Ave., Atlantic Plaza, Delray Beach, 265-0710. Attractive, bilevel tropical setting, featuring grilling over orange wood: seafood with lime-bernaise, saffron cream or applepapaya sauces. Rack of lamb with minted hollandaise. L&D, R, FB, M.
- Proctor's, 2511 S. Dixie Highway, West Palm Beach, 832-6686. Excellent operation for 30 years. Best fried grouper in area and other traditional family fare. Good value given. Take-out. Closed September. L&D, WB, I.
- Riverhouse, 2373 PGA Blvd., Palm Beach Gardens (next to Soverel Marina), 694-1188. Dock and dine in attractive surroundings with magnificent views of the Intracoastal. Specialties include steak and seafood. Waterside gazebo. L&D, FB, M.
- Sinclair's American Grill, Jupiter Beach Hilton, 5 N. Highway A1A, Jupiter, 744-5700. Elegant, yet casual with ocean view. Specialties include: mesquitegrilled seafoods and spit-roasted game hens. Summer menu. Sunday brunch. Entertainment. B, L & D, R, FB, M.
- 391st Bomb Group, 3989 Southern Blvd., West Palm Beach, 683-3919. WWII memorabilia and theme throughout. Children can listen to airport tower on ear phones. Steaks, seafood and superb beer cheese soup. Sunday buffet. Disco. L&D, R, FB, M.
- Toojay's, 313 Royal Poinciana Way, Palm Beach. 659-7232. Best deli-food in area: lox and bagels, dill chicken salad, chicken and shrimp stir-fries and combination sandwiches. Sinful desserts with take out bakery. B, L&D, WB, M.
- "264", 264 S. County Road, Palm Beach, 833-3591. Casual, friendly neighborhood "in" place. Good veal, linguini diable, grilled swordfish, pan-blackened fish and giant stone crab claws in season. Bustling late bar. Early bird. L&D, FB, M.
- Worth Avenue Burger Place, 411 S. County Road, Palm Beach, 833-8828. High quality burgers, omelets and set daily complete dinner specials, such as Monday leg of lamb \$8.25. Homemade coconut custard and pecan pies. L&D, M.
- Yesterday's, 3001 E. Oakland Park Blvd., Fort Lauderdale, 561-4400. Dining areas on Intracoastal. Diverse menu from buffalo to Norwegian salmon, and many Cajun blackened items. Sunset dinners. Sunday champagne brunch. Popular separate disco. L&D, R, FB, M.

#### **CHINESE**

- East Ocean, 501 E. Palmetto Park Road, Boca Raton, 395-1682. Elegant setting. Lobster fresh from a tank, Peking duck (with advance notice) and special seafood wok-ba. Also prime sirloin steaks and chops. Entertainment nightly. D, R, FB, M.
- Jade Pavilion, 777 S. Flagler Drive, West Palm Beach, 833-2228. Exquisite authen-

- tic Hong Kong design. Wide variety of traditional dishes including the Cantonese, Mandarin, Shanghai and Peking. Popular luncheon buffet. L&D, R, FB, M.
- Mr. Chu's, 2465 E. Sunrise Blvd., Fort Lauderdale, 565-1664. Sophisticated setting. All four primary styles of specialty dishes offered: crisp, tender Peking duck, chef's special lamb and Mr. Chu's spicy orange beef. L&D, R, FB, M.
- Shangri-la Gourmet, 920 N. Dixie Highway, Lake Worth, 586-5343. Casual atmosphere. Outstanding pot stickers, hot and sour soup, steamed whole fish and Szechwan eggplant. Combination dinners for two or more. L&D, R, WB, I.
- Singing Bamboo, 12189 U.S. Highway 1, North Palm Beach, 627-8000, and 2845 N. Military Trail, W. Palm Beach, 686-9100. Many favorites: Peking duck, fish in garlic sauce, General Tso's and lemon chicken among house specialties or combination dinners. L&D, R, FB, M.
- Sun Hai Valley, 2534 PGA Blvd., Palm Beach Gardens, 627-9200. Specializes in Szechwan cuisine: frog legs, shell fish and other seafood. Also Cantonese and American dishes. Sunday buffet and early-bird specials. L&D, FB, M.

#### **CONTINENTAL**

- Breakers Hotel, 1 S. County Road, Palm Beach, 655-6611. Formal service and classic cuisine in the elegant Florentine and Circle dining rooms. Informal luncheon at the Beach and Golf clubs. Orchestra nightly, big band on Saturday nights through September. B, L&D, R, FB, E.
- Cafe L'Europe, 150 Worth Ave., Palm Beach, 655-4020 Elegance personified. Abundant fresh flowers. Varied menu including poached salmon with dill and caviar, or nightly specials. Caviar bar. L&D, R, FB, E.
- Cafe Palmiers, Hyatt Hotel, 630 Clearwater Park Rd., West Palm Beach, 833-1234. Elegant, intimate atmosphere with accent on seafood offerings. Also rack of lamb, roast duckling and daily specials. Pastry cart including grand marnier cake. D, R, FB, E.
- Cafe September, 2975 N. Federal Highway, Fort Lauderdale, 563-4331. Intimate dining surrounded by disco bar. Chef Koepf has extraordinary range from seafood to prime meats and veal. D, R, FB, M.
- Cafe Vienna, 915 Lake Ave., Lake Worth, 586-0200. Quaint, with old world decor. Viennese specialties: weinerschnitzel and others. Homemade soups. Black forest cake and famous sacher torte. Early bird. D, R, WB, M.
- Capriccio, 336 Royal Poinciana Place, Palm Beach, 659-5955. Dignified dining next to Royal Poinciana Theatre. Daily specials including: medallions of veal with Armagnac, grilled salmon with roasted peppers. Intimate bar. Closed September. L&D, R, FB, E.
- Charlies, 777 E. Atlantic Ave., (Atlantic Plaza), Delray Beach, 276-6379. Patio dining overlooking Mediterranean-style court-

- yard. Cosmopolitan interior. Features include veal piccata with fettuccine alfredo, shrimp scampi and a nightly chef's creation. L&D, R, FB, M.
- Chef's Touch, 1002 N. Federal Highway, Boynton Beach, 732-5632. Rustic decor reminiscent of Austrian countryside. Specialties include: weinerschnitzel, salzburger nockerln and veal goulash with spatlese. D, R, WB, M.
- The City Club, 1681 N. Military Trail, West Palm Beach, 478-1222. Restaurant and nightclub. Seafood and Northern Italian cuisine: shrimp scampi and veal chop. Homemade desserts. Dance to sevenpiece orchestra nightly except Mondays. D. R. FB, M.
- Epicurean, 331 S. County Road, Palm Beach, 659-2005. Progressive Americanstyle cuisine. Sophistication and service par excellence. Try sweetbreads with crayfish sauce or saute foie gras. Piano nightly. Sunday brunch. D, R, FB, E.
- The Explorer's Club, PGA Sheraton Resort, 400 Avenue of Champions, Palm Beach Gardens, 627-2000. In an exotic setting, offering: quail, pheasant salad or for a safari dinner, tenderloin of lion. International wine list. D, R, FB, E.
- Gulfstream Hotel, 1 Lake Ave., Lake Worth, 582-3301. Renovated landmark building. Three dining areas including veranda overlooking park and waterway. Menu offering fruits of the sea, veal champagne and sweetbreads. Dancing weekends. Sunset specials. B, L&D, R, FB, M.
- Il Girasole, 1911 S. Federal Highway, Delray Beach, 272-3566. Intimate storefront where chef and owner Luigi tempts one with: shrimp Provencal, sweetbreads Veneziana, veal finanzier and bouillabaisse. Fresh apple tart and homemade Italian ice creams. D, R, WB, M.
- Jo's, 200 Chilean Ave., Palm Beach, 659-6776. A charming culinary find. Blackboard menu. Excellent scallop mousse crisp duckling, mushroom cut potatoes and creme caramel the best in town. Closed September. D, R, WB, E.
- L'Express, 150 Worth Ave., Palm Beach, 832-2117. This bistro is the express lane of parent Cafe L'Europe. Bakes french breads and offers fresh soups, ratatouille and bratwurst. Top wines by the glass at wine bar. B, L&D, WB, M.
- Nando's, 221 Royal Palm Way, Palm Beach, 655-3031. Shrimp scampi a must (Papa Nando claims to be inventor), frog legs from Everglades and pompano en papillote. Dine in romantic front piano lounge. D, R, FB, M.
- Pal's Captain's Table, 1755 S.E. Third Court, Deerfield Beach, 427-4000. Known establishment with views of Intracoastal. Baked crabmeat in pastry, twin filet mignon bernaise and many daily specials. Homemade breads and desserts. Entertainment. L&D, R, FB, M.
- Providencia, 251 Royal Palm Way, Palm Beach, 655-2600. Oysters Rockefeller appetizer, pompano with compound orange butter, rack-of-lamb moutarde or duckling with green peppercorn sauce are recommended. L&D, R, FB, E.

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- Ristorante La Capannina, 10971 N. Military Trail, Palm Beach Gardens, 626-4632. Sophisticated setting and service. Popular rigatoni alla vodka and zuppa di pesce. Banquet facilities available. Guitar on weekends. L&D, R, FB, M.
- **Ta-boo**, 221 Worth Ave., Palm Beach, 655-5562. Known for steaks, prime rib and veal chop. Dancing with Bobby Swiadon until 2 a.m. Front bar with lounge overlooking avenue. L&D, R, FB, E.
- This is it Pub, 422 24th St., West Palm Beach, 833-4997. Varying daily specials. Also rack of lamb, pompano, aged prime beef and veal. Homemade breads and desserts. L&D, R, FB, M.
- The Wine Cellar, 199 E. Oakland Blvd., Fort Lauderdale, 565-9021. Bavarian-attired staff and native dishes featured: weinerschnitzel, jagerschnitzel and specials changing daily. Extensive German wine list. D, R, WB, M.

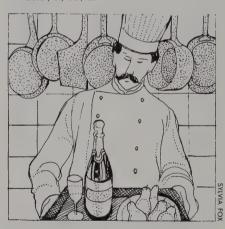
#### **CUBAN**

- Centro Vasco, 2235 S.W. 8th St., Miami, 643-9606. Run by Saizarbitorias family from Basque country. Potato soup starter, outstanding paella or snapper fingers. Sangria by the pitcher. L&D, WB, M.
- Versailles, 3555 S.W. 8th St., Miami, 445-7614. In the heart of Little Havana, serving many classics: chicken fricasse, roast pork bunless with moros and plantains and palomilla steak. Sangria. L&D, WB, I.

#### **FRENCH**

- Auberge Le Grillon, 6900 N. Federal Highway, Boca, 997-6888. Culinary find with ever-changing menu: duckling with figs and grand marnier, fresh trout in cocoanut butter and extraordinary signature vegetable platter featuring five legumes and homemade pasta. D, R, WB, E.
- Bistro Gavroche, 1201 U.S. Highway 1, North Palm Beach, 626-5502. Cafe with European ambience tucked away in the Crystal Tree Plaza. Many grilled items: loin of lamb, mixed grill fish and filet breast of chicken. L&D, R, FB, M.
- The Bridge, 840 E. Atlantic Ave., Delray Beach, 278-7816. Romantic, elegant setting overlooking the waterway. Shrimp scampi, frog legs and filet mignon with truffle sauce are recommended. Live jazz on weekends. L&D, R, FB, E.
- Cafe de Paris, 715 E. Las Olas Blvd., Fort Lauderdale, 467-2900. Garden atrium cafe in landmark building featuring: souffles, eggs muscovite, shrimp maison and bouillabaisse. Entertainment. Sundown dinners. L&D, R, FB, M.
- Casserole Francaise, 340 Clematis St., West Palm Beach, 655-6163. Lunch specials for \$3.95. Classical cuisine: veal chop with foie gras and salmon en croute reflect the evening range. L&D, R, FB, M.
- Chez Marcel, 79 Royal Palm Plaza, Boca Raton, 368-6553. Cozy bistro with talented chef who insists on freshness: gazpacho, salmon mousse and duckling

- laced with cherry sauce. Excellent wine list. L&D, R, FB, E.
- Chez Moustache, 1659 Forum Place, West Palm Beach, 689-4110. Many provencial specialties: coquilles St. Jacques, veal Normande, duck with green peppercorns and crepe Norvegienne. Pre-theater specials. L&D, R, WB, M.
- Chez Yannick, 1605 S. Ocean Drive, Vero Beach, 234-4115. Talented chef offering fresh salmon with sorrel sauce, rack of lamb for one, or (must be ordered in advance) bouillabaisse and chocolate fondue. D, R, WB, E.
- Dominiques, 5225 Collins Ave., Alexander Hotel, Miami Beach, 861-5252. View of ocean. Noted for exotica: rattlesnake, alligator or buffalo appetizers. Also traditional French fare: grilled salmon with watercress and dill, or sirloin steak with escargot stuffing. B, L&D, R, FB, E.
- Down Under, 3000 E. Oakland Park Blvd., Fort Lauderdale, 563-4123. Award winning bistro with views of the waterway. Begin with oysters muscovite followed by roast quails sauce grand veneur. Stunning wine list. L&D, R, FB, E.
- Forty-One, 41 Royal Palm Blvd., Vero Beach, 562-1141. Beautifully decorated, popular rendezvous spot. Innovative French chef noted for: sweetbreads, bouillabaisse and seafood crepe Brittany. L&D, R, FB, E.



- The French Quarter, 215 S.E. 8th Ave., Fort Lauderdale, 463-8000. Another quality restaurant by Louis Flemati, creator of Cafe de Paris. Located in historic building with New Orleans-inspired kitchen and atmosphere. Entertainment and dancing, L&D, R, FB, M.
- La Bonne Auberge, 4300 N. Federal Highway, Fort Lauderdale, 491-5522. This "saucier"-trained (one of original Trois Mousquetaires) chef and owner creates beautiful soups, veal scallops Normande, duckling and terrific tarts. Capable wife up front. D, R, WB, M.
- Lafayette, 212 St. Andrews Blvd., Boca Raton, 391-6676. Formal atmosphere and superior cuisine: crispy duck with cranberries, salmon with sorrel sauce and tarragon spiced rack of lamb. Marvelous desserts. Prix-fixe menu. L&D, R, WB, E.
- La Ferme, 1601 E. Sunrise Blvd., Fort Lauderdale, 764-0987. These native Lyon

- owners operate with incomparable skill: Dover sole in feuillete, veal with green peppercorns, tempting pastries and grand marnier souffle. D, R, WB, E.
- L'Anjou, 717 Lake Ave., Lake Worth, 582-7666. Well-priced cafe with authentic ambience. Specialties include crepes, omelets, lobster thermidor and beef wellington. Freshly made pastries. Early bird. D, R, WB, M.
- La Reserve, 3115 N.E. 32nd Ave., Fort Lauderdale, 563-6644. Sophisticated, romantic waterway location. Imaginative menu selections: sweetbreads forestiere, tenderloin filet Saint Amour and escargots Bourguignonne. Dessert cart. L&D, R, WB, E.
- La Vieille Maison, 770 E. Palmetto Park Road, Boca Raton, 391-6701. Wine room may be reserved for private parties. Prixfixe menu such as: brace of quail with grapes or pompano with pecans. Exquisite service and wine list. D, R, FB, E.
- The Left Bank, 214 S.E. 6th Ave., Fort Lauderdale, 462-5376. Florida seafood and citrus incorporated into this French chef's technique: chicken breast with buerre blanc and grapefruit/lime flavoring. D, R, WB, M.
- Le Relais a Mougins, 363 Cocoanut Row, Palm Beach, 659-5858. In fashionable Palm Court Hotel, dominated by Lutece legend, Andre Surmaine. Excellent French cuisine and service. Prix-fixe menu changes daily. L&D, R, FB, E.
- Les Trois Mousquetaires, 2447 E. Sunrise Blvd., Fort Lauderdale, 564-7513. Chic and popular downtown cafe with such classics as salmon mousse, lobster bisque, duckling d'Artagnan and dessert sabayon. L&D, R, WB, E.
- Le Val de Loire, 1576 S.E. 3rd Court, Deerfield Beach, 427-5354. Talented chef and fastidious native French wife produce excellent fare: beef bordelaise and bourguignonne, escargots, veal and exceptional pastries. L&D, R, WB, M.
- L'Île de France, 3025 N. Ocean Blvd., Fort Lauderdale, 565-9006. Cozy, decorative family run pied-a-terre. Freshness is the keynote for duckling pate, lobster or salmon souffle and pastries. Nightly specials. D, R, WB, M.
- Vintons, 116 Alhambra Circle, Coral Gables, 445-2511. Romantic hideaway with innovative menu featuring: salmon in sorrel sauce, dolphin with shallot, tomato basil sauce, and special veal dishes. L&D, R, WB, E.

#### **GERMAN**

European Delicatessen, 402 N. Dixie Highway, Lake Worth, 588-8052. Informal, friendly Bavarian atmosphere. Generous sausage sandwiches and soups. Weekend dinners featuring sauerbraten and schnitzels. L&D, WB, M.

#### GREEK

Ambrosia, 1201 S. Federal Highway, Pompano Beach, 782-1111. Many native clas-

sics including: octapodaki (marinated baby octopus) and garides Mykonos (baked shrimp with fresh tomato, wine and herbs, sprinkled with feta cheese). Bouzouki music. D, R, WB, M.

Royal Greek, 7100 S. Dixie Highway, West Palm Beach, 585-7292. Family provider with specialties: shishkabobs, moussaka, lamb shank, Greek salad, baklava and towering meringue cocoanut pie. Native wine and beer selection. B, L&D, FB, I.

#### **INDIAN**

Sitar of India, 7504 S. Dixie Highway, West Palm Beach, 582-2496. Intensely hot tandoor oven produces wonderful marinated tandoori chicken and special breads. Numerous curry and rice dishes also featured. Take out. L&D, R, WB, M.

#### **ITALIAN**

- Ambrosia, 1603 S. Dixie Highway, West Palm Beach, 833-8280. Neighborhood family storefront featuring: antipasto, calzone with side of marinara sauce, eggplant rolandini, cannelloni, lasagna and range of pizzas. L&D, WB, M.
- Arturo's, 6750 N. Federal Highway, Boca Raton, 997-7373. Famous for 13-layered torta primavera appetizer. Whole snapper vino bianco, veal chop modenese and tournedos Arturo are also recommended. D, R, FB, M.
- Casa Vecchia, 209 N. Birch Road, Fort Lauderdale, 463-7575. Award-winning transformed waterway mansion with patio dining. Excellent snapper bourguignonne and many Northern Italian specialties. Superb wine list. D, R, FB, E.
- Ciao, 3416 S. Dixie Highway, West Palm Beach, 659-2426. Chef Gino produces fine Northern Italian cuisine including antipasto, superb hand-crafted pastas and unique veal dishes. D, R, WB, M.
- Il Tulipano, 11052 Biscayne Blvd., Miami, 893-4811. Cuisino norte, renown for three-inch veal chop, and excellent fish and pasta dishes. Good wine selection. D, R, WB, M.
- La Famiglia, 235 Worth Ave., Palm Beach, 655-5959. Good people watching from open French-door window. Novella light weight conscious cuisine and all the native favorites. L&D, R, FB, M.
- La Trattoria, 251 Sunrise Ave., Palm Beach, 655-3950. Open-air dining in courtyard. Good mozzarella, tomato and basil salad (insalata caprese). Unusual pasta, veal and fish dishes. Piano nightly. D, R, FB, F
- Maurice's, 191 Bradley Place, Palm Beach, 832-1843 Original menu, prices and staff are back. Seafood Posillipo in casserole, veal scallopini a la Maurice's and special light menu for the health conscious. L&D, R, FB, M.
- Nonna Maria, 1318 N. Military Trail, West Palm Beach, 683-6584. Intimate dining storefront in Luria Plaza. Popular combination platter: shrimp scampi, stuffed mushrooms, veal parmigiana and sea-

- food cannelloni; zuppa de pesce and veal saltimboca. D, R, WB, M.
- The Olive Garden, 1890 Palm Beach Lakes Blvd., West Palm Beach, 684-9336. Charming decor and reasonably priced. Homemade pastas, help yourself salad bowl and excellent garlic bread sticks. Espresso and cappuccino. L&D, R, FB, M.
- Paesano's, 1301 E. Las Olas Blvd., Fort Lauderdale, 467-3266, and 3850 N. Federal Highway, Lighthouse Point, 942-0006. Specializing in charcoal-grilled veal chops and seafood. Popular veal sinatra with spinach, proscuitto and cheese. L&D, R, FB, M.
- Pronti's, 1440 10th St., Lake Park, 842-3457. Established family operation offering good value. Pizza or spaghetti for kids; veal or scampi for yourself, and maybe a side order of homemade sausage. D, WB, I.
- Portofino, 2447 Ocean Ave., Riviera Beach, 844-8411. Bright Italian motif with view of ocean. A caring family-run operation. Popular frutti di mare fra diavolo, ossobuco, variety of pizzas and many other Italian selections. Take-out window facing beach. B, L&D, FB, M.
- Raffaello's, 725 E. Palmetto Park Road, Boca Raton, 392-4855. Quality fare with impeccable service. Buffalo mozzarella, smoked salmon and sun-dried tomatoes, veal scaloppini dolce vita and tempting nightly specials. D, R, WB, E.

#### **JAPANESE**

- Benihana of Tokyo, 4343 W. Tradewinds Ave., Lauderdale-By-The-Sea, 776-0111. An architectural gem. Enjoy theatrics of showmen chefs as they "teppan-grill" shrimp, chicken, steak and sprouts before you. Soup and salad also served. D, R, FB, E.
- Fugi, 7140 Beracasa Way, Del Mar Shopping Village, Boca Raton, 392-8778. Listen to Japanese music as you kneel on tatami mats. Shabu-shabu and yakiniku specialties. Splendid sushi bar. Japanese beer and saki. L&D, R, FB, M.
- Samurai Japanese Steak and Seafood, 1837 Military Trail, West Palm Beach, 686-3508. Formerly Yamato's. Watch the chefs work the teppan grill as they cook your choice of chicken, seafood or steak. D, R, FB, M.

#### **MEXICAN**

- Margarita y Amigos, 2030 Palm Beach Lakes Blvd., West Palm Beach, 684-7788. Start with nachos supreme, but save room for chimichangas, fajitas or one of numerous combination platters. Happy hour with free taco bar. Large specialty drinks. L&D, FB, M.
- Pancho Villa, 4663 Lake Worth Road, Lake Worth, 964-1112. Storefront family operation. Authentic south-of-the-border decor and food. Freshly assembled tacos, burritos, fajitas and chimichangas. Fried ice cream. L&D, WB, I



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#### **SEAFOOD**

- Anchor Inn, 2810 Hypoluxo Road, Lantana, 965-4794. Rustic restaurant, located on the shores of Lake Osborne, known for its fresh fish and noteworthy shrimp scampi. Brief menu with blackboard specials. D, R, FB, M.
- Banana Boat, 739 E. Ocean Ave., Boynton Beach, 732-9400. Outside seating overlooking the waterway, featuring tropical drinks, live music and Florida seafood. L&D, FB, M.
- Big Splash, 10956 N.E. 29th Ave., N. Miami Beach, 932-8886. Seafood emporium featuring many diverse cooking styles: steamed Chinese, deep fried Japanese tempura, char-grilled Key West and a specialty — Florida Empress Golden Crab. Sushi bar. D, R, FB, M.
- Busch's, 5855 Ocean Blvd., Ocean Ridge, 732-8470. Lambrakis brothers' roadside restaurant. She-crab soup a specialty. Also, stuffed yellowtail snapper and nightly blackboard specials. Piano bar up front. D, R, FB, M.
- Cap's Place, 2765 N.E. Court, Lighthouse Point, 941-0418. Unique restaurant and coast shanty bar accessible only by their boat shuttle. Fresh fish, world-class french fries, fresh hearts of palm salad and key lime pie all special. Directions necessary. D, FB, M.
- Charley's Crab, 456 S. Ocean Blvd., Palm Beach, 659-1500. Gem in Chuck Muer empire. Try raw bar items seated in lounge with ocean view. Mesquite and Cajun specials with broad seafood selection. Sunset specials. L&D, R, FB, E.
- Conchy Joe's Seafood, 3945 N.E. Indian River Drive, Jensen Beach, 334-1130. Casual riverfront setting with "old Florida" tropical atmosphere. Features include native and Bahamian seafood dishes. Raw bar and cocktails. L&D, FB, M.
- Crab Pot, 386 E. Blue Heron Blvd., Riviera Beach, 844-2722. Enjoy casual open-air dining with great views of pelicans, seagulls and boating. Specialties include: catfish, crab, 'gator and beer-steamed shrimp. L&D, FB, M.
- Crab Pot Cafe, 4480 N. Federal Highway, Lighthouse Point, 941-CRAB. Most upscale of Crab Pot chain, with good range of seafood items, including oysters Rockefeller (a house specialty) and seafood pasta supreme. Take-out. Early bird. D, FB, M.
- 15th St. Fisheries & Boathouse, 1900 SE 15th St., Fort Lauderdale, 763-2777. Expanded historic boathouse on waterway featuring 15 kinds of fresh fish daily including crayfish and shark. Homemade breads. Early bird. L&D, FB, M.
- Harbour House, Top of the Dock, 201 Fisherman's Wharf, Ft. Pierce, 465-1334. Bilevel dockside dining on the Intracoastal. Specialties include: seafood brochette, bouillabaisse, seafood linguini and popular marine platter. Happy hour and early bird. L&D, R, FB, M.
- **Harpoon Louie's,** 1065 S.R. A1A, Jupiter, 744-1300. Good drinks and daily seafood

- specials are offered along with great views of the Jupiter Inlet and lighthouse. B, L&D, FB, M.
- Joe Muer Seafood, 6450 N. Federal Highway, Boca Raton, 997-6688. Another Southern spinoff of the Detroit Muer fiedom. Beautiful setting with daily seafood specials from both North and South. L&D, R, FB, E.
- Jupiter Crab Co., 1511 Old Dixie Highway, Jupiter, 747-8300. Casual, nautical and fun atmosphere. Wide array of seafood offered: garlic and blue crabs, seafood alfredo and the ever-famous clambake for two. L&D, FB, M.
- Ocean Grill, Sexton Plaza, Vero Beach, 231-5409. Landmark old world restaurant on the ocean known for local fresh fish and Indian River lump crab specialties. Also popular roast duckling. L&D, R, FB, M.
- Parker's Lighthouse, 2495 PGA Blvd., Palm Beach Gardens, 627-0000. Alfresco dining overlooking the Soverel Marina. Quality architecture and interiors. Enthusiastic staff serving many mesquite grilled items. Excellent Cajun blackened fish and gumbo. L&D, R, FB, M.
- P.V. Martins, 5150 North A1A, Ft. Pierce, 465-7300. Casual beach, bistro ambience 30 feet from shoreline. Many seafood specialties: stuffed grouper, Florida lobster and gold coast snapper with shrimp. Sunday brunch with unlimited champagne. L&D, R, FB, M.
- Sawgrass, 1765 S. Congress Ave., Palm Springs, 965-4104. Handsome interiors in this reliable well-run operation, featuring fresh fish, pasta and beef items. L&D, FB, M.
- Two Georges, 735 E. Ocean Ave., Boynton Beach, 736-2717. Informal open-air dining under thatched roof overlooking the waterway. Fresh fish, raw bar and a great beer selection. L&D, WB, M.

#### **SWISS**

Cafe de Geneve, 1519 S. Andrews Ave., Fort Lauderdale, 522-8928. Revisit Switzerland by sharing a fondue, having raclette or perhaps geschnetzeltes — thin strips of veal accompanied by roesti fried potatoes. Select wines at Zermatt bar. L&D, R, WB, M.

#### THAI

- Bangkok O-Cha, 1686 Forum Place, West Palm Beach, 471-3163; and Thaicoon (sister restaurant) 450 Northlake Blvd., North Palm Beach, 848-8538. Popular sate starter (beef, pork or chicken marinated in sweet curry) presented on a brazier. Consider curry dishes and beef or chicken Panang. L&D, WB, M.
- Orchids of Siam, 7201 S. Dixie Highway, West Palm Beach, 585-1070. Thai-born owner presents classics: poh tak (Thai bouillabaise) and pawt Thai (stir fried rice noodles), featuring a wonderful use of peppers, ginger and garlic. L&D, R, WB, M.

Continued from page 67

tures and inlaid wooden doors add touches of elegance.

Foreign dignitaries, corporate executives and movie stars are among those who've enjoyed the luxury here. As a guest in the hotel, you may decide to host a very special party in the suite. Maybe it's the right place to celebrate the occasion of a lifetime.

The room rate for the entire suite (nearly 6,000 square feet on two floors — 3,000 square feet of prime "party" space) is \$1,875. According to Maston Hodges, catering manager at the Boca Raton Hotel and Club, the Presidential Suite lends itself to cocktail receptions for 100. At \$37 per person, the hotel's catering staff will fashion an out-of-this-world spread for your guests — champagne, caviar, distinctive hors d'oeuvres.

Boca Raton Hotel and Club, 501 E. Camino Real, Boca Raton, Florida 33432. (395-3000, ext. 3659) Call Maston Hodges or Mary Kraynak.

#### **Under Construction**

Who says you need a building, tent or pavilion to have a festive party? Nadine House had only the shell of a building at a **construction site** cluttered with equipment and tools. That was the setting for the party she engineered at Two North Breakers Row last year.

"I was lucky," says the director of marketing and sales at the posh condominium development. "I had the cooperation of 300 construction workers. We brought in potted plants, spotlights and about 1,000 helium balloons, and we had a red carpet going through the building. But instead of trying to disguise the look of the construction site, we used that look as the theme.

"We used the equipment whenever we could. We put planks

over the horses and used them as buffet/serving tables."

The music was Dixieland, the dress, "occupational." Guests were invited to come dressed according to their building trade. One woman accented her uniform with a sequined hard hat and tennis shoes to match. "And some people took it very seriously," says Nadine. "One day I got a call from Sara Fredericks who asked, 'What kind of a party are you having anyway? I have women in here trying to buy designer painters' outfits!"

Try to get the concrete contractor to pour the floor in the garage the day of the party; invite your guests to leave their initials or handprints for posterity.

No contact person for this one. Use your imagination and your Yellow Pages. A construction-site party can only be custom-made. The (sense of) place is yours.

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#### MARILYN TULLY

## THE STARS & YOU

#### Aries March 21 - April 19

With career aspects the major focus of the planets this month, Aries will be hard at work. Conditions are greatly beneficial where long-term plans are concerned, both in the relationship department and on the work front. Some family matters that have been unsettling your life are still in need of attention but a breakthrough is near. You may be called upon to hospitalize someone close to you, arrange for care of the ill, or plan for future caretaking. Dealing with insurance, wills, legacies, inheritance and pensions could or should be on the agenda. You are in a position now to take advantage of financial aid offered to you through government resources.

#### Taurus April 20 - May 20

Your ruler Venus is making you more aware of your physical condition this month and urging you on to further self-improvements. A major change in diet, renewed efforts to exercise, health regimes and even cosmetic surgery are possibilities. It is quite likely that love, romance or some new attraction has spurred you toward this goal. On the eighth your ruler moves into Scorpio, causing you to look for fulfillment on many levels. Your normal patience is running out and you make more demands upon your associates, partners. Between the eighth and the 14th, volatile emotions will need tempering. A breakthrough on a big deal can happen

#### Gemini May 21 - June 20

Your ruler Mercury is in the analytical sign of Virgo and your duties at this time will be detail-oriented. As a rule, you are better at the overview but now you are astute and critical of the smaller details, a trait Gemini needs to develop. After mid-month you will have completed a long term project you set out to do and can relax and revel in your accomplishments. Some publicity will come your way around the 21st, although Gemini usually does not stick around for the ovation. Life is in forward motion again and the recent holdups or setbacks will be swiftly forgotten. New goals are set; new horizons are attracting you. Marriage and romance play a significant role.

#### Cancer June 21 - July 22

Education and communication are highlighted. You find yourself in a learning position, developing new skills. You are likely to find new interests, hobbies, and ways of turning your present skills into a money-making enterprise. The great outdoors will attract you in new ways, possibly through sports or field trips. You are more attuned to nature during this new phase in vour life. Childhood dreams are being relived and unfulfilled dreams will be back on the agenda. There is a positive and productive effort being made to mend some broken ties with the past. The fourth and the 18th are significant days in this attempt to bring family together.

#### Leo July 23 - Aug. 22

With so many planets below the horizon in Leo's solar chart, it is a difficult time to make things happen. Most Leos would like to have positive feedback and recognition from the public, but this phase in life is making that difficult to achieve. Although September is a good month for making money, it is likely to be in less glamorous ways than you like. Your best bets at this time are in dealing with children, young people, service to others and tending to menial details of life. 1986 is a year of putting others' needs ahead of your own. 1987 will be your year, so there is a light at the end of the tunnel. For September, the first, second, third and the 26th & 27th are lucky days.

#### Virgo Aug. 23 - Sept. 22

Happy birthday Virgos! This will be a better month than most you have experienced this year. It is finally a breakthrough month with many of your recent problems coming to a head so that solutions can begin. With a little extra push on your part, many of your seeming losses will be recovered and the others will be put to rest. Those of you born around the 14th will have some serious compromises to make several times this month, likely dates being the fifth, 12th and 18th. Although you are reluctant to "let go," you will find relief in the process of doing so. New projects are now on the horizon, making it easier to give up the past.

#### Libra Sept. 23 - Oct. 22

Your ruler Venus in your sign will start the month off with a bang, highlighting social fervor and good times. If you have been feeling down recently, you can count on September to raise your spirits again. You have good aspects for improved physical health as well as mental outlook. A new small pet/animal is a likelihood or involvement in projects concerning animals. With Jupiter benefiting your solar sixth house of work, jobs related to health, hospitals, hospices, psychiatry and mental illness are indicated. This is a year of volunteer projects, use September for planning and doing background work. You find it necessary to make closer ties with family members.

#### Scorpio Oct. 23 - Nov. 22

Interesting month ahead for Scorpio, as Venus and Pluto join in your sun sign. Renewal, rejuvenation, and old fires are rekindled as a result of this planetary combination. Scorpio families will be extended through marriages, new births and commitments to others. The creative urges are manifesting in many other ways as well, such as writing, producing, developing personal goals. Self-esteem is elevated this month through recognition of your accomplishments. Very large corporations, companies, or government agencies play a role in the scenario. You are working with the "big boys" at this time and you are holding your own. Finish your agenda and set new goals.

#### Sagittarius Nov. 23 - Dec. 21

Now you can count on some loosening up of restrictions. Plans are more defined, more realistic and more likely to materialize. The 11th and 12th can get things moving and start your new projects. Travel is possible even though it is unforeseen. Business travel is most likely. With the aspects of Jupiter in your solar fourth, you could have unseen deterioration problems with your homestead. Leaks and water damage are high on the list. Forewarned is forearmed, so make sure your insurance is paid up. Personal problems of family members will take a measure of your time with you being the arbiter. The full moon on the 18th does hold promise of a visit with distant relatives.

#### Capricorn Dec. 22 - Jan. 19

A fortunate month for Capricorn, with some new business/money making plans coming to the fore. You are still a bit confused in the love department with much of your romance going on in your own head, but you are now making an honest effort to overcome that and base your relationships on reality. It is interesting that Capricorn, the most realistic sign in the worldly sense, is also the most likely to base their romance on pure fantasy. This can lead to disappointment in love and Capricorn is learning this lesson in September. However, a new realistic foundation for an old relationship is developing, and the potential is wonderful, satisfying and real love.

#### Aquarius Jan. 20 - Feb. 19

Recent projects are reaching completion; major goals have been accomplished. You are looking success in the eye. The past is over and you must choose a new goal. You are likely to want a vacation at this time and travel is a possibility. The aspects in the sky are good for biding some time, waiting for a new inspiration, relaxing and enjoying your new freedom. Psychologically you are resolved with the present only because you now see the future holds more promise of independence than you ever imagined. Being free and independent is one of your main goals, secret or otherwise, and you will be tested on this important issue in September.

#### Pisces Feb. 20 - March 20

Jupiter still in your sign is bringing the good life with the rewards you have earned. You have the right formula for happiness and wealth, and you wonder why you missed it before. Still, it must not be taken for granted, as the full moon on the 18th this month can bring a temporary setback that reminds you of how temporal conditions really are. Your spiritual work is highlighted; you find answers in religion, and belief in self. Change in career direction is indicated for September. You may dedicate yourself to a cause or choose to work toward the betterment of mankind. In the course of this pursuit, you find a new job, or bosses hire new employees and change duties.



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#### **SOLUTION ON PAGE 76**

#### **ACROSS**

- 1 Preponderance 5 Joltin' Joe
- 10 Many profs
- Tanks
- 19 Culture medium 20 City of Florida 21 Ramirez, of tennis
- Creature
- Eight-time
- Wimbledon champ
- 26 More urgent 27 One held
- 27 One held 28 Contents listing
- 29 Signal lights 30 Line on a certain
- graph Bylaw

- 32 Very apt 33 Yutang 34 Off the Mark

- 36 Going bad 38 Angler's adjunct 41 Forest Hills
- champ, 1938-40
- Penpoint
- Part of RPM Opposite of "vive!"
- Shop cluster
- 48 Catface 49 Yoko —
- Wimbledon
- champ, 1973 Fictional Lorna
- Lasses, jocularly Appling and Duke
- Gemstone
- Nary a soul Church feature
- 62 Refuge

#### 63 Would-be Dr.

- Satiates 66 Anon
- Has a tantrum Wimbledon champ, 1956 Actor Gorcey "Country"

- Slaughter Smooth-talking

- 76 Brewer gear 77 Blurt out 78 Pair 79 Wimbledon
  - champ, 1946 —-day (humdrum)

  - Like most drapes
  - 86 Nullify
  - Growling sound
  - French girlfriends
  - Make a move
  - Museum display
  - Remnant Old German coin
  - Chuck Connors role
  - Come to naught Wimbledon

  - champ, 1981 Cowpoke's milieu

  - 102 Culminate 103 Slight trace
  - 104 Cuxhaven's river 105 out (barely
  - beat)
  - Last of the Stuarts 106
  - over (got by) 108 Sandra and Ruby

#### **DOWN**

- Moslem messiah Certain arches
- Musical leap
- Molasses dollops
- Annoyed with Not so cordial

- Man or boy
- The works
- Of the stomach
- Nut to crack White person, in
- Maui
- Kind of ranch
- 13 Foxy Seafood
- Unsay Wimbledon

- champ, 1952-54 Bone: pref.
- 18 Hways.
- 24 Nothing, to Ovid 25 Role for Bea
- Arthur
- Dressy touch
- Picasso

- 34 Wing-like 35 Yes, Charo 36 Prefix with fix 37 Miss Cilento
- 38 Vaunt
- 39 Director Clare 40 Wimbledon
- champ, 1980 41 Demean
- 42 Moslem VIP 44 Author Harte 46 Correct
- 48 City on the St. Lawrence 51 "— Nothing at All"

- 52 Kind of alcohol 53 Kin to a fiat 54 TV's Garroway
- 56 Gets there
- Has at the weeds Cooper and Collins
- Excuse
- 62 One cycle per second
- Gram. abbr.
- Sewed quickly Toddler 67 In order
- pot (deteriorate) 70 Pivots
- M. Montand What's in store
- Confined, at
- Oxford Rolled along
- 79 Did in oils Reticulate
- Lake Indians 82 Gossip maven
- Rona
- 83 Humorous 85 Come out
- Talented Thermoplastic
- 90 Coronach
- 91 Soap plant 92 Perhaps 93 Inca turf
- 94 Noxious weed way (suf-
- fering) 96 Later on
- 97 Dismember
- 99 Numbers man 100 Clock numerals

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